



FRANSCHHOEK CELLAR



Analysis

Alcohol: 12.5 %

pH: 3.5

TA 5.8 g/l

RS: 3.0 g/l

Club House

Rosé
2019

Inspiration

Named after the legendary Club House at the local sports club, this Rosé was made for easy social enjoyment.

Tasting Note

This crisp and dry Rosé is made in a classic Provençal style, according to the winemaker, with just a hint of sweetness and a fresh acidity. An appealing pink-tinged colour with sumptuous sweet red berries and cherries tinged with discreet spice. A succulent palate leads to a soft, dry finish.

The Source

The vineyards were planted on varied soil types that lend specific nuances and characters to each block of grapes, contributing to the complexity of the wine.

Winemaking Approach

Allowed an average of two hours skin contact after crushing to coax the characteristic gently salmon hue.

Made from the free-run juice of red grape varieties only and cold fermented to optimise vibrant fruit expressions.

Food Pairing

The perfect partner to smoked salmon, sushi, prawns, smoked chicken and cold meats.

Ageing Potential

Best enjoyed in the freshness of youth or up to a year.

Wine of Origin

Western Cape



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