



Foothills Vineyards Dry Rosé 2013

main variety Shiraz

vintage 2013

analysis alc: 13.0 | ph: 3.26 | rs: 5.2 | ta: 5.8

type Red

producer Foothills Vineyards

wine of origin Stellenbosch

tasting notes

The pale pink colour belies the concentration of perfumes and flavours; red berries from the Shiraz, a floral, aromatic note from Viognier, with hints of white peach, while the Semillon supplies freshness. Elegant, with low enough alcohol to drink on its own as an aperitif, it is individual and characterful, offering a different take on usual rosé styles.

blend information

70% Shiraz, 17% Semillon, 13% Viognier

in the vineyard

Located in the foothills of the towering Helderberg mountains, a mere 6km from False Bay and within sight of the Atlantic Ocean, these relatively high altitude vineyards enjoy the full benefit of cooling sea breezes and rolling ocean mists. The southern sloping, well-drained sand, gravel and granitic clay soils contribute to an ideal terroir promoting a natural balance between the vigour of the young vines and their yields.

about the harvest

Age of Vines: Planted in 2008 and 2009

Clone: Shiraz: SH9; Viognier VR1A

Yield: 6 tons/ha

Grapes are handpicked at 22.5 to 23° Balling in the morning when the weather is cooler, and placed in small lug boxes which reduces compaction and damage to the fruit. The grapes are then hand sorted on sorting tables.

in the cellar

Until we have our own cellar, we are using cellar space at Zorgvliet where their winemaker Niel Moorhouse is helping us with our first few harvests. The wine had about 6 months lees contact before bottling in October and is unoaked.