



Foothills Vineyards Dry Rose 2015

main variety Shiraz

vintage 2015

analysis alc: 13.65 | ph: 3.42 | rs: 4.4 | ta: 5.6 | va: 0.34 | ts02: 150 | fs02: 27

type Red

producer Foothills Vineyards

style Dry

winemaker Bernard le Roux

wine of origin Stellenbosch

tasting notes

Attractive salmon coloured 2015 from Shiraz offer the expected red fruit profile, in this case just-picked crunchy strawberries, but the additions of Semillon and Viognier take it to another level. Viognier's aromatic contribution is floral hints, while the subtle spangly flavours come from Semillon.

blend information

70% Shiraz, 17% Semillon, 13% Viognier

food suggestions

Elegant and completely dry, this could be enjoyed on its own or matched with a variety of dishes; it's the ideal summer wine but has enough character to be included in winters and other seasons' wine repertoires.

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° Brix 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

Our experienced winemaker, Bernard Le Roux has been a part of the Foothills team since early 2014 and is passionate about producing site specific wines which reflect our unique terroir.