



Foothills Vineyards Dry Rose 2016

main variety Shiraz

vintage 2016

analysis alc: 12.53 | ph: 3.30 | rs: 2.7 | ta: 5.8 | va: 0.30 | ts02: 116 | fs02: 34

type Red

producer Foothills Vineyards

style Dry

winemaker Bernard le Roux

wine of origin Stellenbosch

tasting notes

Delicate pale salmon colour, in a flint bottle to show it off. Predominantly Shiraz, with a touch of Semillon and Viognier to add highlights, make it more interesting. Slightly unripe strawberries at core, a just-picked freshness yet underlying piquant red fruitiness, with Semillon adding subtle melon flavours, while Viognier, renowned for its aromatics, contributes floral notes. The palate is dry, with pebble stream freshness, some herbaceous hints, but finishes on the strawberry fruit.

blend information

70% Shiraz, 17% Semillon, 13% Viognier

food suggestions

Elegant, dry, clean and fresh, this is the quintessential food wine, can partner almost anything.

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

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.