



SIGNATURE OF THE CAPE

**CLIFTON**

*Atlantic Rosé*

THIS FRESH COASTAL ROSÉ INSPIRED BY THE COOL AND REFRESHING ATLANTIC SEA  
AND THE RENOWNED CLIFTON BEACH IN CAPE TOWN



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## FRESH COASTAL ROSÉ INSPIRED BY CLIFTON BEACH

This fresh coastal Rosé, inspired by the cool and refreshing Atlantic sea and the renowned Clifton Beach in Cape Town, presents itself in the glass with a delicate, lightest of coral hue, shimmering with clarity and brilliance. On the nose, it bursts with an invigorating bouquet of fresh strawberries, ripe raspberries, and a hint of tangy red currants, intermingled with the subtle aroma of rose petals and a zesty citrus twist. There's an underlying and unique refreshing character that is like a sea breeze.

The first sip reveals an elegantly dry Rosé, beautifully balanced with a lively acidity that dances across the palate, instantly refreshing. The fruit profile is vivid and bright, dominated by playful undertones of raspberry and pomegranate, with splashes of grapefruit and lemon adding a zesty complexity. Mid-palate, the wine shows a harmonious interplay of these fruity notes, displaying an elegance that comes from meticulous winemaking and prime terroir. This Rosé is light-bodied yet richly textured, showcasing its refined structure and coastal inspiration.

As the wine finishes, it leaves a lasting impression of purity and finesse. The clean, crisp finish is prolonged, with the fresh fruit flavors gently fading to reveal a final note of minerality and a hint of soft floral perfume. Beautifully fresh and easy-drinking, with balanced, crisp acidity, this coastal Rosé is the perfect wine to share among friends on a hot summer's day or just before sunset. It pairs wonderfully with sushi, salads, and tapas, making it an ideal accompaniment to light, coastal and seaside fare.



VINTAGE

2024

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### WINEMAKER'S TASTING NOTE

Upon first glance, this wine exudes elegance with its subtle coral pink hue. The nose reveals hints of sweetness, light red fruits such as strawberry, a touch of almond, and notes of candyfloss. The palate is greeted with flavors of strawberry, cherries, kiwi, and white peach, followed by a lingering sweetness that culminates in a crisp acidity, delivering a delightful drinking experience.

### WINEMAKING

Upon arrival at the cellar, the grapes underwent meticulous hand sorting to ensure only the highest quality fruit was chosen for the winemaking process. Enzymes were utilized to facilitate rapid extraction of flavor and juice with minimal skin contact during pressing. The free-run juice and press juice were initially separated and fermented independently. A precise selection of yeast was crucial in crafting the desired light, fruity, and easy-drinking rosé style, perfect for the summer season. Fermentation temperatures were carefully controlled between 14°C and 16°C to preserve the wine's freshness and fruitiness. Post-fermentation, the wines from different tanks were blended skillfully to produce a light, elegant, and refreshing rosé ideal for savoring on a warm summer day. Alc 12.55, TA 5.9 and pH 3.38

The grapes were carefully handpicked in the early morning to capture optimal flavors and achieve the desired phenolic ripeness. Harvested at 21.0 balling, with an acidity of 6.52 and a pH of 3.45.

VARIETAL	MOURVÈDRE
WINE OF ORIGIN	COASTAL
ALCOHOL	13.5%
PH	3.38
TA	5.9
RS	1.7