



SEMI SWEET SPARKLING ROSÉ 2018

VITICULTURE

The vines are all trellised and under micro irrigation. General soil type is calcareous.

WINEMAKING

The grapes are machine harvested at night at 24 °Balling (Brix). In the cellar, after cold settling, the clean juice are inoculated with a special cultivated wine yeast and cold fermented in stainless steel tanks at 15°C till dry. After fermentation the wine is left on the fine lees for at least two months.

THE WINEMAKER'S COMMENTS

This wine has a lovely floral bouquet expressing a mixture of berry-fruit flavours and a hint of Muscat which carries through nicely to the palate, leaving a long-lasting aftertaste... A fresh, fruity pink sparkling wine for everyday enjoyment.

FOOD PAIRING AND SERVING SUGGESTION:

A perfect partner for salads, seafood and light meals in general.
Enjoy any time of day, any occasion, anywhere!
Serve well chilled (7-10°C).

WINE ANALYSIS

Residual Sugar:	36.3 g/l	Alcohol:	10.65 %
Acidity:	5.8 g/l	PH:	3.28
VA:	0.31 g/l	Total Extract:	55.1 g/l
Total SO ² :	117 mg/l	Free SO ² :	39 mg/l

PACKAGING DETAILS

Bottle volume:	750ml	Case size:	12 x 750ml
Pallet size:	60 x 12 x 750ml	Case weight:	20.75 kg
Closure:	Natural Cork		

EAN 750ml Bottle Barcode: 6009673831007

EAN 6x750ml Case Barcode: 6009673831014



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