

The Sisters

2018 PINOT ROSÉ

About the vintage

2018 was a vintage that started hot and dry with great weather at flowering followed by record sunshine and higher than average temperatures though till February. This resulted in nice ripe flavours while the grapes retained lovely acidity.

Our carefully managed yields meant we achieved the desired ripeness levels. The resulting wine possesses lovely, lifted red fruit characters, ripe berry flavours and the perfect amount of acidity to provide structure and balance.

The winemaking

The grapes for this wine were picked early for their lovely fresh acidity and primary fruit flavours. After just a few hours on skins to get the lovely, pale pink colour, the juice was fermented in stainless steel at cool temperatures to retain the intense aromatics and clean, polished fruit flavours.

What the wine is like

A lively and fresh Rosé, this is a mouth-watering, refreshing wine. The nose is really enticing with lifted strawberry and raspberry notes and even a hint of cream! Gentle red fruit flavours offer the perception of a hint of sweetness, but this is a smooth and dry style with a deliciously crisp finish.

When to enjoy

Anytime you feel like enjoying a glass of something a bit special! The quality and style means that it can be enjoyed now or anytime over the next few years. It's the perfect choice for those warm and sunny days and gatherings around the barbecue. Serve chilled.

Suggested food pairings

Although ideal as a refreshing glass of wine on its own, this wine works really well with the myriad of flavours on an antipasto platter, salmon and other firm fish, pizza, pasta and rice dishes, salads and pork.

The technical bit

- Alcohol 12%,
- RS 4.2g/l (RS stands for 'residual sugar' and is the natural grape sugars left after fermentation has finished. It is expressed as grams per litre). This wine is dry.

