

DOMAINE DES DIEUX

PETIT ROSE 2016

IN THE VINEYARD

Grape parcels are sourced from the Domaine des Dieux farm as well as a neighbouring farm in the Hemel-en-Aarde and varietals are predetermined and carefully chosen for this specific blend. Grapes are monitored closely and picked from sections of these blocks at the correct ripening for a dry rosé.

WINEMAKING

Each component of this blend is picked and pressed separately, then aged in neutral french oak barrels, until time of blending. The final blend is carefully put together to achieve the best possible expression for that years fruit harvested. The colour of this wine is achieved by the saignee method, where colour is carefully extracted at the time of pressing. Bottling takes place in November of the year in which majority of the blend is harvested.

ALC 12.5%
RS 1.6 g/L

TA 5.3 g/L
PH 3.36

ENJOYMENT OF THE WINE

This typical Provence style rosé is a classic blend of 50% Mourvedre, 33% Grenache and 17% Syrah. The nose delivers beautiful aromas of Turkish delight, strawberry and rose petal together with a hint of smoked salmon and dried apricot. These delicate flavours follow through on the palate and maintains a full flavour profile through out. Gentle ageing in wood lends a subtle structure to the wine on the mid palate which leads to a crisp dry finish. Lightly pressed and minimal skin contact shows a elegant salmon pink colour in this wine. A versatile, dry rose with enough fruit to be enjoyed by itself, but also firm enough to pair with a bistro lunch or a summers evening dinner.

