

# BAD BROTHERS ROSE

**VINEYARD:** An 18 year old Shiraz vineyard on slight southern slope on very high potential red Karoo soil with layers of clay and lime. Rootstock Richter 110, clone SH 1A.

**CLIMATE:** A warm and dry season, with high temperatures in January. The grapes achieved ripeness quite easily. Overall, the dry weather ensured healthy grapes and wines with pronounced fruit and easy drinkability.

**HARVEST:** The development of the grapes were meticulously monitored, and picked at the optimum ripeness during the last week of February. The grapes were night-harvested by machine. Production of 9000 litres per hectare.

**WINEMAKING:** Grapes were harvested at 21°C. Baling at night. Only freerun juice was used for vinification. Fermentation was conducted with Vin 13 yeast at 14 degrees. After fermentation, the wine was left on the lees with little SO<sub>2</sub> for about 2 months, after which the wine was blended, stabilized, filtered and bottled.

Vintage	2022
Variety	Shiraz Rose
Category	Bad Brothers
Origin	Robertson Valley, Western Cape, South Africa

## ANALYSIS

Alcohol	11.5 vol%
Sugar	2.5 g/l
Ph	3.45
Acidity	6.1 g/l
V/A	0.39

**TASTING NOTES:** Vibrant, salmon coloured wine with prominent red berry flavours on the nose. A velvet palate showing subtle hints of cherries, ending with a lingering finish. Ideal with salads and seafood.