

The First Lady Rosé

— 2017 —

It is unanimous within Team Warwick that Pinotage is the perfect grape for Rosé.

Effortlessly elegant, balanced, teeth tingling acidity, a delicate alcohol level of 11%. All these elements create a wine so dangerously drinkable, that we have to prevent our team tastings turning into an instant party.

The trick with Rosé is to keep the colour the most subtle of pinks. Peach skin, Turkish delight but never raspberry - those are the colours we aim for, leaving the red Pinotage grapes on their skins for just a few minutes before starting their fermentation. The process is as delicate as the colour.

The light alcohol comes with serious precision, making sure we pick the grapes on exactly the right date to make sure they are sweet enough to give you the watermelon, rose petal flavours but not too sweet to make the wine heavy.

The nose is a burst of fresh fruit while the palate is so bracingly dry that you want another sip instantly.

As a food match, we recommend just about anything. That's the joy of Rosé, it's the perfect food partner. No wonder it is so popular in France! A fresh goats cheese with some chilli relish and a crusty loaf. A juicy steak off the barbecue with a chimichurri sauce. This wine is so versatile, we even serve it with dessert. Soft wavy Pavlova with freshly whipped cream, a hint of rose water and some sweet raspberries. Try it - you will really see what a winner this wine is to pair!

Alc 11.29 | RS 1.1 gl | TA 6.6 gl | ph 3.50

