



CRONIER
W I N E S



CRONIER WINES: ROSÉ DOUX SPARKLING WINE

VITICULTURE:

The grapes used for this Sparkling Rosé came from Shiraz, Pinotage and Muscat vines.

WINEMAKING:

Shiraz, Pinotage and Muscat grapes are harvested at lower sugar levels to ensure fruit with a lower alcohol. The grapes are destemmed and crushed at the cellar and a few hours skin contact is allowed. The grapes are pressed to extract juice from the grapes.

The lovely pink juice is then allowed to settle for 2 days and racked thereafter. To start fermentation, the juice is inoculated with a pure yeast culture. Fermentation takes place at 13°C for about 2 weeks. The residual sugar is attained by using natural concentrated grape juice. Co2 gas added to the wine during bottling of product.

TASTING:

An attractive soft pink colour, with a bouquet of rose petal, strawberry and cloves.

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Wines of Distinction