

FOUR COUSINS

FOUR COUSINS NATURAL SWEET ROSÉ



CELLARMASTER'S NOTES: A fragrant, flame-coloured wine with gentle floral perfume. Flavours of luscious tropical fruits, peaches & raisins are followed by a lingering, silky finish.

STYLE: A sweet rosé wine, blended from rosé wine and grape juice.

CULTIVAR: 100% Red Muscadel Rosé

TONS PER HECTARE: 25 t/ha

AGE OF VINE: 5 - 20 Years old

SOILS: Well drained, alluvial sandy soil.

TRELLISING: 4 Wire Perold system

IRRIGATION: Drip irrigation controlled by a computer system through meters and tensiometers.

HARVESTING: Harvesting is done by hand at night. Harvested at optimum ripeness.

VINIFICATION: Blended. Cold fermentation. Unwooded and sweetened with grape juice.

ANALYSIS: Alc: 7.5% R/S: 78.0g/l T/A: 6.0g/l pH: 3.56

MATURATION POTENTIAL: Enjoy while fresh and young

CASE SIZE: 12 x 500ml | 12 x 750ml | 6 x 1.5L | 4 x 3L

BOTTLE BARCODE: 600 2269 000 122 (500ml) • 600 2269 000 573 (750ml) • 600 2269 000 153 (1.5L) • 600 2269 001 495 (3 L)

CASE BARCODE: 1600 2269 000 129 (500ml) • 1600 2269 000 570 (750ml) • 1600 2269 000 150 (1.5 L) • 1600 2269 001 492 (3 L)

FOOD SUGGESTIONS

A wine for everyday enjoyment. The perfect sundowner in summer. Good with spicy foods and desserts.

AWARDS & ACCOLADES:

2018 Ultra Value Wine Challenge, Silver