

UNIQUELY SOUTH AFRICAN
FIVE'S RESERVE

FIVE'S RESERVE MERLOT ROSE



CELLARMASTER'S NOTES: A full flavoured dry Rose with a fruit-driven nose, abundance of strawberries and ripe summer berries on the palate complimented by subtle hints of violets and spice and a gentle, lingering finish.

STYLE:	Fruit-driven dry rose wine
CULTIVAR:	100% Merlot
TONS PER HECTARE:	12 - 15 t/ha
AGE OF VINE:	16 Years old
SOILS:	Well drained alluvial sandy soil; Karoo
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers
HARVESTING:	Harvested at optimum ripeness
VINIFICATION:	Skin contact of 3 hours ensure a rosy salmon pink colour. Cold fermented for ± 2 weeks.
ANALYSIS:	Alc: 12.5% R/S: 1.8g/l T/A: 4.7g/l pH: 3.62
MATURATION POTENTIAL:	1 – 2 years
CASE SIZE:	6 x 750ml
BOTTLE BARCODE:	600 2269 000 689
CASE BARCODE:	1600 2269 000 686

FOOD SUGGESTIONS

A lovely summer wine to enjoy with salmon, crayfish, cooked ham, vegetable Moussaka and Ratatouille. Serve chilled (12 – 15 °C).

AWARDS & ACCOLADES:

2020 Rosé Rocks, Gold
2019 Gold Wine Awards, Gold
2018 Gold Wine Awards, Gold
Benefactor to the SA Wildlife College
Member of BWI