





AGEING POTENTIAL

Live La Vie en Rose right away – or enjoy within 3 years from vintage.

IN THE VINEYARD

The late vintage, with its longer hanging time, has resulted in the silky smooth tannins and bright fruits that make this Cinsault so irresistible.

IN THE CELLAR

The grapes were de-stemmed and "cool" fermented during which light pump-overs took place.

A delicate and gentle approach is followed when making this wine and only silky tannins are extracted during the making of it. This wine is unwooded and no oak or barrel aging took place. This approach preserves the natural red fruit flavours so desired of the style.

FOOD MATCHES

Versatile enough to pair well with burgers, chips, cheese, pasta, pizza... Or just about any lighter snack or dish. The wine is also great on its own, especially when chilled a little. Bon Appetit!

TECHNICAL INFORMATION

Vintage: 2022 **Alcohol:** 13.5%

pH: 3.5 **RS:** 3.5 g/l **Acid:** 5.5 g/l **Appellation:** Coas

SPOTIFY PLAYLIST

