



## CLUB HOUSE ROSE 2023

### INSPIRATION

Named after the legendary Club House at the local sports club, this Rosé was made for easy social enjoyment.

### TASTING NOTE

Crisp and dry, this Rosé is made in a classic Provençal style. An appealing pink-blush colour with sumptuous sweet red berries, cherries and tinged with discreet spice. A succulent palate leads to a soft, dry, and crisp finish.

### THE SOURCE

The vineyards were planted on varied soil types that lend specific nuances and characters to each block of grapes, contributing to the complexity of the wine.

### WINEMAKING APPROACH

Allowed an average of one hour skin contact after crushing to coax the characteristic gentle salmon hue. Made from the free-run juice of red grape varieties only and cold fermented to optimise vibrant fruit expressions.

### FOOD PAIRING

Best served perfectly chilled, this Rosé is the perfect partner to smoked salmon, sushi, prawns, smoked chicken and cold meats.

### AGEING POTENTIAL

Optimally intended for enjoyment in the vibrant freshness of youth, yet may be cellared for up to three years from vintage.

### ANALYSIS

Alcohol: 12.5% | pH: 3.3 | TA: 6.0 g/l | RS: 3.5 g/l

### WINE OF ORIGIN

Western Cape



PRODUCED FOR FRANSCHHOEK CELLAR  
HUGUENOTE ROAD, FRANSCHHOEK, SOUTH AFRICA