

WHISPERING WINDS

Rosé 2023

WINE OF ORIGIN: CAPE COAST
Blend: 60% Grenache & 40% Shiraz

Viticulture

Nestled within the picturesque Elgin Valley of South Africa, Whispering Winds Rosé is born from terroir as remarkable as the wine itself. Perched upon mountain slopes, our vineyards relish in the caress of cool Atlantic breezes, ensuring slow and even ripening of the grapes. The vine leaves rustle to the tune of these gentle winds and our Provençal-style rosé begins to take shape. The Elgin Valley's unique climatic conditions, characterised by cold winters and warm summers with cool evening temperatures, contribute to the development of a delicate flavour profile and crisp natural acidity.

Vinification

Crafted with the utmost of care to preserve the integrity of the fruit and the region's quintessential character, grapes are handpicked at the optimal moment. The winemaking process is a blend of tradition and innovation, with gentle pressing and minimal skin contact to extract the perfect pale coral sheen. We employ cool fermentation techniques to enhance the wine's elegant aromatics and maintain the freshness that defines its profile. The wine is then carefully aged on the fine lees for 6 months to add complexity and texture before being bottled under the strictest quality conditions.

Tasting Note

Upon pouring, Whispering Winds Rosé greets the eye with a shimmering sheen, reminiscent of a blushing dawn sky. A sensory journey commences with an alluring nose that hints at an assembly of cranberry, pomegranate, freshly peeled grapefruit and gentle spice. This follows through onto the palate, as this elegant rosé unfurls with crunchy cling peach, nectarine, satisfying grapefruit, and blood orange. With lovely palate weight, this scintillating wine persists with refreshing acidity and delightful lime drop on the finish, inviting another sip.

Pairing suggestions

The dance of fruit and acidity ensures a versatile wine, poised to complement a diverse array of culinary delights. Pairing beautifully with fresh oysters, grilled seafood to light summer Niçoise Salads and beyond.

ALCOHOL: 12.5% R/S: 3.13 g/l
TOTAL ACIDITY: 6.08 g/l PH: 3.3

