



Marydown ROSÉ

Vintage: 2024

Wine of origin: Cape Coast

Variety: Blanc de Noir

Viticulture:

Grapes were sourced from a cross-section of regions selected for optimal expression of each variety. Vineyard tactics included pruning to two-bud spurs, shoot removal, bunch thinning and canopy management for best ripeness and quality. Grapes were hand-harvested from mid-February to late March at an average ripeness of 21–22°B.

Winemaking:

To achieve the desired colour of the wine, most of the juice was drained directly after crushing, with some blocks receiving up to one hour of skin contact. Each variety was handled separately and fermented cold at 13°C to retain the delicate aromas and flavours. The final blending of varieties created complexity, consistency and balance before bottling.

Tasting Notes:

The nose of the Marydown Rosé entices with aromas of crushed summer berries. The soft, juicy palate bursts with succulent ripe strawberries, raspberries and mulberries, and a hint of spice, followed by great balance, freshness and fruity intensity on the finish.

Food Pairing:

Sushi and smoked salmon, strawberry and soft cheese salads, and prosciutto pizza.

Alc: 12.5 % vol | RS: 3.5 g/l | TA: 6.0 g/l | Ph:3.3