



CYGNUS ROSÉ 2023

Inspired by the constellation Cygnus. It is said that the god Zeus took the form of a beautiful swan to win the love of Leda.

VINEYARD NOTES

Site:	Stellenbosch
Altitude:	120 to 150 metres
Soil type:	Tukulu (decomposed granite)
Age of Vines:	16 Years
Irrigation:	Drip irrigation
Climate:	Cool climate

HARVEST NOTES

Grapes were hand-picked at full ripeness in February 2023.
The yield was approximately 7 tons.

CELLAR NOTES

Winemaking:	50% of grapes crushed, 50% whole bunched pressed. Cold fermentation and aging in stainless steel tanks
Fermentation:	Stainless steel tanks followed by a couple months lees contact, depending on the vintage
Pressing:	Whole bunch pressed
Bottled:	August 2023
Production:	3160 litres

TASTING NOTES

Highly aromatic with aromas of peach, melon, passionfruit, cherry, rose petals and candyfloss. The palate is clean and refreshing, with an array of lush summer fruit.

FOOD NOTES

This wine compliments various salmon and shellfish dishes.

TECHNICAL ANALYSIS

Cultivar:	100% Sangiovese
Alc:	13% Vol
Rs:	1.5 g/l
pH:	3.45
Ta:	5.3 g/l
Appellation:	Stellenbosch

