



CYGNUS ROSÉ 2024

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:	17 Years
Irrigation:	Drip irrigation
Climate:	Cool climate

HARVEST NOTES

Grapes were hand-picked at full ripeness in February 2024.
The yield was approximately 9.5 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:	June 2024
Production:	4800 litres

TASTING NOTES

Enticing aromas of peach, melon, apricot, citrus fruits and pretty floral notes. The palate is clean, refreshing and dry with light summer berry fruits on the finish.

FOOD NOTES

Refreshing on its own but an ideal match with fresh prawns, salmon or oysters.

TECHNICAL ANALYSIS

Cultivar:	100% Sangiovese
Alc:	13% Vol
Rs:	1.7 g/l
pH:	3.25
Ta:	5.5 g/l
Appellation:	Stellenbosch

