

EXCELSIOR



Excelsior Caitlyn Rose 2016

This is the second vintage release of our Rosé. It is named after Peter's daughter, Caitlyn Rose, who was born in September 2013. The grapes are from our Shiraz plantings.

Aging

Grapes are harvested by hand for greater quality control. After destemming the grapes were transferred to tanks overnight. The next morning we "bled" off 5% of the juice from the Shiraz, and this juice was fermented with wild yeasts.

Vintage Conditions

2017 was the second consecutive drought vintage in the Robertson area. Water shortages were experienced right through the summer. Fortunately the weather was not excessively hot so the vines coped well in the dry environment. The 2017 vintage is one of the healthiest on record but slightly smaller than average. The rosé wine in particular is bright, clean with good structure.

Blend

100% Shiraz

Analysis

Alcohol: 12.9%

Acidity: 6.7 g/l

pH: 3.12

Residual Sugar: 4.5 g/l

Winemaker's notes

This rosé has blueberry notes on the nose, whilst the palate is ripe and juicy, with a nice fresh acidity.

Food pairing by in-house chef

Pair this wine with seared tuna, or a bowl of fresh strawberries.