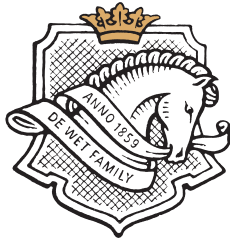


EXCELSIOR
WINE ESTATE



CAITLYN ROSE 2024

This rosé named after Peter's daughter, Caitlyn Rose, who was born in September 2013. The grapes are from our new Malbec plantings, and this is the first time that we have used this grape for rosé.

AGING

Grapes are harvested by hand for greater quality control. After destemming, the free run juice was bled off immediately in order to ensure the correct colour for our wine. The juice was fermented at cold temperatures for a period of 14 days and then lees aged for 2 months prior to bottling.

VINTAGE CONDITIONS

The winter was one of the wettest on record, and colder than normal. Late budding and moderate summer resulted in the grapes ripening evenly. The grapes were exceptionally healthy at harvest.

Blend: 100% Malbec

ANALYSIS

Alcohol: 13.2%

Acidity: 6.2 g/l

pH: 3.18

Residual Sugar: 4.3 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.



Produced and bottled by the De Wet Family over five Generations

Tel : +27236151980

info@excelsior.co.za

www.excelsior.co.za



No alcohol may be sold to persons under the age of 18.