



ESTD 1941

# Boland Cellar - Cellar Selection Rosé

## RANGE INTRODUCTION

The Cellar Selection range is a blended range of the Cellar's leading varieties. This range offers easy-drinking wines that showcase Boland Cellar's blending skills and experience. The wines are fresh and fruit-driven with soft tannins, resulting in popular wines which are ideally suited to everyday enjoyment.

## VINEYARDS

The vineyards are situated around the Paarl Region where two main soil types dominate, namely granite and shale. These soils yield fresh acidity and fruit structure to the grapes, resulting in excellent batches of wine for blending ideal styles of rosé. The vineyards selected for this rosé comprise red grapes only, favouring early ripening varieties such as Pinotage, together with some later ripening Shiraz. These two varieties are the leading ones for Boland Cellar, also being top performers in the Paarl Region.

## WINEMAKING

When making the Cellar Selection Rosé, the aim is to reflect the fresh red berry fruit flavours of Boland Cellar's leading red varieties in an approachable and fruity style of wine. Only red grapes are used with very short maceration of the juice with the skins after crushing, in order to achieve a delicate salmon-like copper colour. The juice is then separated from the skins by draining and allowed to settle overnight. With this blended rosé, the optimal freshness of the blend is achieved by early blending and bottling immediately thereafter, capturing the full vibrancy in the bottle.

## TASTE AND FOOD PAIRING

This easy-drinking rosé expresses bright cherry and strawberry flavours with gentle, spicy notes. Delightful fruity flavours result in a ripe, slightly sweet and fresh wine with a pale salmon-pink hue. Enjoy with salads, fresh fruit and light cheeses.

## ANALYSIS

2020

<b>Alcohol</b>	11.7%	<b>pH</b>	3.50
<b>Total Acidity</b>	5.9 g/L	<b>Residual Sugar</b>	12.4 g/L
<b>Total Sulphites</b>	153 mg/L		

