

Wildevorst

WINES

Velo Rosé 2019



100% Cinsaut

A 100% Cinsaut rosé produced from 30-year-old, dryland, bush vines in the heart of the Swartland. The grapes were harvested in the early morning and pressed immediately without allowing any time for skin contact. It went through a cool fermentation using wild yeast in a stainless-steel tank.

Exudes tropical aromas and red fruit flavours that linger on the palate, balanced with a fresh acidity.

Alcohol: 12%
Residual Sugar: 1.8g/L
TA: 6.1g/L
pH: 3.20