



BERGSIG
ESTATE • LANDGOED
SINCE 1843 SEDERT

Bergsig Shiraz “Rose Gold” Rosé 2021 *Crushed Strawberries*



Tasting notes:

This Rosé draws you in with its vivid coral colour, crushed strawberry aroma and flavour. The softly rounded texture and off-dry palate make it delicious on its own or with alfresco meals. Serve chilled.

Analysis:

Alc.: 12.49
RS: 5.1 g/l
TA: 5.3 g/l
pH: 3.6

Vinification:

Grapes were picked early morning at 22.5 – 23.5°B and cooled down before a short period of skin contact for colour extraction was allowed. Lightly coloured free run juice was settled overnight before cold fermentation commenced. Fermentation was stopped to leave a little residual sugar, before final filtration and bottling.

Terroir:

Mediterranean climate with annual rainfall of approximately 1000mm. The Estate is located on the upper slopes of the Breede River Valley at 240 – 350m above sea level. Cold winters with snow until late Spring, resulting in slow ripening. Harvest usually starts 2 – 3 weeks later than the rest of the country. Significant variation in diurnal temperature occurs in our region, with good sugar development during the warmer days while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials