



Ken Forrester Petit Rosé 2016

main variety Grenache

vintage 2016

analysis alc: 13.0 | ph: 3.15 | rs: 2.0 | ta: 5.2

type Rose

producer Ken Forrester Wines

style Dry

winemaker Ken Forrester

taste Fruity

wine of origin Stellenbosch

tasting notes

This very elegant soft salmon pink Rosé overwhelms the nose with aromas of freshly picked strawberries, rose petal and cherry flavours. It follows through on the palate with delicious ripe raspberries with a delicate finish.

ageing potential

Should last half an hour with the cap off and reach for the next bottle!

blend information

78% Grenache, 22% Viognier

food suggestions

Serve with all light summertime meals.

in the vineyard

Soil: Sandy/Decomposed Granite

Age of vines: 9 - 11 years

Aspect: East-West Facing

about the harvest

The Rosé project is from vineyards dedicated to Rosé, the fruit is hand harvested as if to produce a white wine with high natural acidity, hence no added acid in the cellar.

Yield: 9 - 10 tons per hectare

in the cellar

Crushed and pressed, leaving the skins soaking for an hour or two. This infuses the delicate copper salmon colour unique for Grenache and a cold fermentation in stainless tanks ensures an elegant wine.