

**BOSCHENDAL**  
CREATING HISTORY SINCE 1685

*The Rose Garden*  
**ROSÉ**



The historic rose garden at Boschendal is a national treasure, housing one of the oldest collections of roses in the Cape.

**Vintage:** 2017

**Varieties:** 50% Merlot and 50% Pinotage

**Wine of Origin:** Coastal Region

**In the Vineyard:**

Grapes were sourced from a cross-section of regions selected for optimal expression of each variety. Vineyard tactics included pruning to two-bud spurs, shoot removal, bunch thinning and canopy management for best ripeness and quality. Grapes were hand-harvested from mid-February to late March at an average ripeness of between 21 and 22°B.

**Vinification:**

To achieve the desired colour, most of the juice was drained directly after crushing, with some blocks receiving up to two hours of skin contact. Each variety was handled separately and fermented cold at 14°C to retain the delicate aromas and flavours. The final blending of varieties created complexity, consistency and balance before bottling.

**Winemaker's Tasting Notes:**

**On the Nose:** Enticing crushed summer berry aromas.

**Palate:** Soft and juicy, bouncing with succulent ripe strawberries, raspberries and mulberries tinged with a hint of spice. Finishes with great balance, freshness and fruity intensity.

**Technical Analysis:**

Alc: 13% vol

RS: 3.0 g/l

TA: 5.8 g/l

pH: 3.5