



TIQITINI ROSE

Cultivar Blend
Wine of Origin
Wine Maker

Chenin Blanc, Colombard, Muscat, Pinotage
Swartland, South Africa
Jacques Theron

Harvest detail

Only the finest grapes are harvest early in the morning when it is still cool to preserve freshness. They are harvested earlier in the harvest season, while the grapes have good natural acidity to balance the natural sweetness.

Cellar Treatment

Only free run juice is used for the purest fruit expression (i.e. no pressed grape must: as pressing the grapes add astringent flavours from the skins and pips). After settling and acid adjustment, the fresh grape must was inoculated with selected yeast. Fermentation was colder than usual to capture the delicate floral and upfront fruit flavours. All varieties in the blend were vinified separately and blended to perfection before bottling with CO₂ in a Petillant style (lightly sparkling).

Tasting notes

An irresistible juicy natural sweet rosé, Tiqitini Rose is a pretty cherry pink with tempting crushed strawberry and Turkish delight aromas that explode in succulent candied red berry flavours. The light alcohol, lively wine is easy-drinking and a great lunch time wine.

Serve

A fantastic summer wine served ice cold, or with picnics, curried chicken salads, BBQ burgers and sticky ribs.

TECHNICAL ANALYSIS

Alcohol	8%	Total Acidity	6.1g/l
Residual Sugar	70g/l	pH	3.4