



TREAT

“YOURSELF”

MONTINO NATURAL SWEET ROSÉ

Montino Natural Sweet Rosé offers an abundant bouquet of red berries in a refreshingly light sparkling wine.

Blending only the purest quality grapes, harvested earlier for lower natural sugar and alcohol, Montino offers a mouth-wateringly fruity, fresh and lively wine experience.

MONTINO ROSÉ

Cultivar Blend

Chenin Blanc, Colombar, Muscat, Pinotage

Wine of Origin

Western Cape, South Africa

Winemaker

Jacques Theron

Vineyard

Based in a Mediterranean climate, on the foothills of the Kasteelberg Mountain, the trellised vineyards are rooted in gravel Schist-based soils, require only supplementary irrigation.

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 season, while the grapes have high 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, the fresh grape must is inoculated with selected yeast. Fermentation is colder than usual to capture the delicate floral and upfront fruit flavours. All varieties in the blend are vinified separately and blended to perfection before bottling with CO2 in a Petillant style (lightly sparkling).

Tasting notes

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

Serve

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

TECHNICAL ANALYSIS

Alcohol	8.5%
Residual Sugar	35g/l
Total Acidity	5.07g/l
pH	3.35