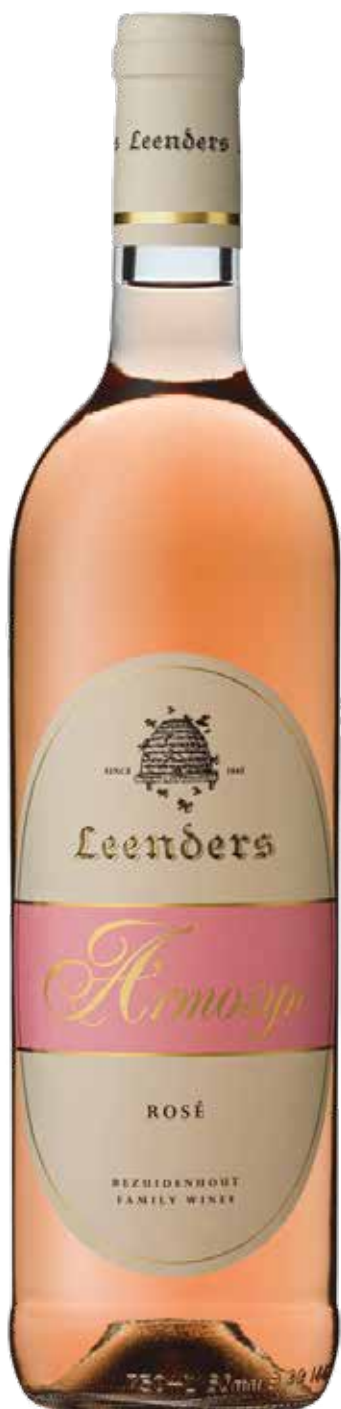




Leenders



Armosyn Rosé 2021

Wine description

Light onion skin. Strawberries and red berries on the fragrant nose. Medium palate with a crisp acidity, sour cherry and candy following from the nose. The finish is by zesty yet elegant. Made to drink now, will drink well for up to 3 years. Serve chilled.

Vinification details

Cold soaked on the skins for a few hours before pressing and allowed to spontaneously ferment in stainless steel tanks. Kept on the lees for 6 months before settling, filtration and bottling. 100% unoaked to preserve the freshness of the fruit.

Vineyards

Dry-farmed, stok-by-paaltjie vines in the Breedekloof are harvested early for this fresh and fruit-forward rosé. Mourvèdre and Syrah lends body and structure to the blend while Carignan adds acidity and finesse.

Vintage description

2021 was a warm and dry season producing smaller berries with enhanced flavour concentration. Warmer day-time temperatures combined with cooler night-time temperatures resulted in perfect fruit quality showing good flavour intensity and fresh acidity. This season produced a healthy and disease-free crop, resulting in wines with intense aromatics and great texture on the palate.

Varietal Blend

Syrah, Mourvèdre, Carignan

Analysis

Alc: 13.0% RS: 4.8 g/l
TA: 6.2 g/l pH: 3.49

Wine of Origin: Western Cape

Closure: Provino

Production: 650 x 6 x 750ml