

FOUR COUSINS SKINNY

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CELLARMASTER'S NOTES:

A deliciously fruit driven wine with an aromatic muscat nose and an abundance of sweet cranberry flavours, perfectly balanced.

STYLE:	An unwooded, light-styled, low alcohol semi-sweet wine
CULTIVAR:	100% Red Muscadel Rosé
TONS PER HECTARE:	20 t / ha
AGE OF VINE:	10 - 15 Years old
SOILS:	Well drained alluvial sandy soil; Karoo
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers.
HARVESTING:	Hand harvest at night
VINIFICATION:	Harvested early at 18 degrees balling, the cultivars were cold fermented. Minimal intervention in the natural process of vinification, allowing the cultivars to express their individual characteristics and the soils of their origin. Fermentation stopped at desired sugar level with sterile filtration.
ANALYSIS:	Alc: 9% RS: 30g/L TA: 5.25g/L pH: 3.2
MATURATION POTENTIAL:	1 - 2 years
CASE SIZE:	12 x 750ml
BOTTLE BARCODE:	600 2269 000 894
CASE BARCODE:	1600 2269 000 891

FOOD SUGGESTIONS

A perfect "any-time" drinking wine that goes well with salads, fish, white meat dishes & spicy foods. Serve chilled.

