

MANLEY

WINE ESTATE

Unschuld Rosé 2020

VINTAGE

The weather conditions during the 2020 vintage were very optimal for the vines. In the cellar the wines have showed well-developed primary characteristics from the grapes themselves. The recorded wind during the flowering and berry-set stages was the major foundation for smaller berries, offering an intensive extraction from the grape skins that provided deeper and more structured wines.

WINE

Colour	Medium minus
Nose intensity	Medium plus (can easily be picked up on the nose)
Alcohol	13.5%

CHARACTER PROFILE

On the nose one picks up scents of fresh roses, young peach and soft plum characteristics, with a floral perfume-like undertone. On the palate there is a hint of subtle fresh red fruits, providing an elegant mouthfeel and lingering fruity but somewhat zesty after taste.

WINEMAKER'S NOTES

This rosé is a careful blend of Cabernet Sauvignon and Merlot which was aged in French oak barrels for three months on 30% primary lees, contributing to a neat creaminess on the palate. The goal was to produce rosé wine that has good structure and sensation, which is a current trend followed by many other South African rosé-producing wineries. This rosé has a wide aroma spectrum on the palate and nose with refreshing but not overpowering acidity.

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