PASCAL/SCHILDT

Technical Wine Sheets

Winery:	Elemental Wines
Wine:	Radley & Finch Cinsault Rose
Vintage:	2018
Appellation:	Western Cape
Winemaker/Winegrower:	Thinus Krüger
Harvest Notes:	Cinsault grapes that came predominantly from the Swartland and Paarl areas. Harvested in late January to mid February during the dry yet healthy 2018 season to retain freshness and vibrant primary fruit.
Cellar & Blending Notes:	Grapes crushed and left on the skins for a short amount of time, around 2 hours. Fermented in stainless steel tanks and racked off its primary/gross lees right after fermentation, 1
Tasting Notes:	Aromas and flavours all focussed on the red spectrum, embracing the natural sweeter notes of Cinsault combined with a fine firmness on the palate and juicy fruit at the centre of it all.
Aging & Drinking Suggestions:	This wine is made for early consumption in the company of glorious sunny days and good friends. Or interesting stangers that will soon become friends. Will pair well with any lighter al fresco style dining, but also pairs exceptionally well with more wine.
Technical Notes:	
Soil	Variety of duplex soils.
Acidity	4.95
pH	3.61
Residual Sugars	3
ABV	12.76
Barrel Maturation	No
Production (bottles)	16000