

Annabelle

CUVÉE ROSÉ

Sparkling Wine

SINCE 1918

Vintage: Non-vintage
Grape varieties: Muscat d'Alexandrie & Pinotage

In the vineyard:

The grapes used to make this alluring sparkling wine are selected from some of the most expressive vineyards in the Cape. These vineyards are located in the Coastal wine region of the Western Cape where they enjoy an ideal Mediterranean-type climate, and planted in diverse soils that are excellently suited to quality grape production.

Serving suggestion:

This wine is best enjoyed in its vibrant youth, well chilled. Excellent on its own, or with alfresco meals, fruit salads, various desserts and confectionery – it adds a festive touch to any occasion.

www.annabellesparkling.com



In the cellar:

Only a few hours of skin contact is allowed for the red juice to achieve the perfect light rose pink colour. The wine is partially fermented to a balanced sweetness and accessibly low alcohol level. The Pinotage is responsible for colour and red fruit flavours while the white Muscat component lends a beautiful aromatic quality, exotic fruit and spiciness.

In the glass:

This easy drinking sweet rosé sparkling wine has upfront tropical fruit aromas with hints of strawberry, raspberry, litchi and spice. These flavours linger onto the palate and culminate in a fresh, appetizing finish.

Alcohol: 7.31 % v/v

pH: 3.24

Total acidity: 5.77 g/L

Residual sugar: 75 g/L

Love, *A*