

KUNJANI

STELLENBOSCH · SOUTH AFRICA



KUNJANI STOLEN CHICKEN ROSÉ 2020

ORIGIN Elgin

VINEYARDS

Elgin is the coolest wine growing appellation in South Africa with an average day temperature in summer of 28 °C, making it ideal to cultivate grapes that will produce stellar wines. A combination of two Merlot clones and two Shiraz were used to produce this rosé. These vineyards were planted in Ferrucreek, Tafelberg Shale and Sandstone soil. The vines have low vigour and produces small berries with loads of flavour and with a particularly good tannin structure. Breaking out of leaves in the bunch zone on the morning sun-side of the vines lends to good sunlight exposure for full fruit and phenolic ripening. The cool climate and gradual, long ripening stage result in high natural organic acidity with ripe and already smooth tannins.

VINIFICATION

Premium quality Merlot and Shiraz grapes were harvested early morning at 22.5 °B on the same day. Bunches were hand sorted before being whole bunch pressed. A soft and slow pressing process delivered free run juice with an exceptionally light colour with no colour adjustments afterwards. After settling, the juice is fermented at 11 to 13 °C to produce beautiful, fruity aromas. Once fermentation was completed, the wine was kept on the lees for 2 ½ months before bottling. The final blend comprises 88% Merlot and 12% Shiraz.

TASTING NOTES

The wine displays a very pale salmon colour. Aromas of strawberry, candyfloss, and cranberry with clean and fruit-forward notes abound. Red berries, sherbet, and a racy acidity is detected on the finish. This refreshing and well-integrated wine is ideal to enjoy on a sunny day with friends.

ANALYSIS

RS:	2.30 g/l
pH:	3.30
TA:	6.30 g/l
Alcohol:	13.7%

AGEING POTENTIAL

The wine shows exceptionally well when enjoyed young.

FOOD SUGGESTIONS

Niçoise salad, Caesar salad, soft cheese like Brie, Camembert and Goat's cheese, grilled prawns and Mediterranean mezze