

WELTEVREDE

JONKER FAMILY ESTATE



PHILIP JONKER ROSETTA ROSÉ

VINTAGE: Non Vintage

SOIL: Chardonnay from limestone soils and Pinot noir from alluvial soils.

VINEYARD: Shy bearing vineyards. Chardonnay selected for its vibrance and Pinot noir for its depth.

WINE MAKING: Hand picked in early morning. Whole bunch pressing. Only cuvée clarified and cold fermented. Base wine blended in approximately 60:40 ratio Chardonnay: Pinot noir. Minimum 12 months maturation in bottle before degorgement.

TASTING NOTES: A classic Cap Classique of Chardonnay and Pinot noir with a light rose colour, like the hue of emotion, the fresh fragrance of spring carried on the breeze, a gentle release of bubbles and refreshingly crisp taste. Rosetta Rose is named after the progenitor of our family.

ANALYSIS: Alc: 12.47% | TS: 7.8 g | RS: 5.5

WINEMAKER: Philip Jonker

FOOD PAIRING: The choice for sunny days, salads and sushi.