

# 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: 12.28% | TA: 7g/l | RS: 8.6

**WINEMAKER:** Philip Jonker

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