

FOUR COUSINS

FOUR COUSINS NATURAL SWEET ROSÉ



CELLARMASTER'S NOTES:	A fragrant, flame-coloured wine with gentle floral perfume. Flavours of luscious tropical fruits, peaches & raisins are followed by a lingering, silky finish.
STYLE:	A sweet rosé wine, blended from rosé wine and grape juice.
CULTIVAR:	100% Red Muscadel Rosé
TONS PER HECTARE:	25 t/ha
AGE OF VINE:	5 - 20 Years old
SOILS:	Well drained, alluvial sandy soil.
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers.
HARVESTING:	Harvesting is done by hand at night. Harvested at optimum ripeness.
VINIFICATION:	Blended. Cold fermentation. Unwooded and sweetened with grape juice.
ANALYSIS:	Alc: 7.5% R/S: 78.0g/l T/A: 6.0g/l pH: 3.56
MATURATION POTENTIAL:	Enjoy while fresh and young
CASE SIZE:	12 x 500ml 12 x 750ml 6 x 1.5L 4 x 3L 4 x 5L
BOTTLE BARCODE:	• 600 2269 000 122 (500ml) • 600 2269 000 573 (750ml) • 600 2269 000 153 (1.5L) • 600 2269 001 495 (3 L) • 600 2269 002 669 (5 L)
CASE BARCODE:	• 1600 2269 000 129 (500ml) • 1600 2269 000 570 (750ml) • 1600 2269 000 150 (1.5 L) • 1600 2269 001 492 (3 L) • 1600 2269 002 666 (5 L)

FOOD SUGGESTIONS

A wine for everyday enjoyment. The perfect sundowner in summer. Good with spicy foods and desserts.

AWARDS & ACCOLADES:

2018 Ultra Value Wine Challenge, Silver