



ZORGVLiet

Bottle Fermented Sparkling Rose' 2025

Tasting notes: Bright and lively, this bottle-fermented sparkling wine blends the freshness of Sauvignon Blanc with the subtle structure of Cabernet Sauvignon. Aromas of gooseberry, citrus zest and fresh red berries lift from the glass. The palate is vibrant and finely textured, with a persistent mousse balancing the 15.5 g/L residual sugar to give a gently off-dry impression. Flavours of lime, green apple and raspberry carry through to a clean, refreshing finish.

analysis: alc: 12.06% / ph: 3.12/ TA: 6.6g/L / RS: 15.5g/L / VA: 0.34g/L

Blend information: Sauvignon blanc and Cabernet Sauvignon .

Viticulture: The grapes are grown on Zorgvliet Estate in the Banghoek. The elevation is 300-400m. This provides for moderate temperatures resulting in late but slow ripening of fruit. The soils are made up of leached, decomposed granite and sandstone. Gravel in the upper layers provides for good drainage in wet seasons and clay in the subsoil provides moisture retention in dry ones. Vineyards are trained on a 7-wire hedge and cane pruned by hand. Average yield is 8-10tons/ha

Winemaking notes: The grapes were whole bunch pressed and the juice was then briefly settled. Juice was transferred to stainless tank to ferment to dryness. The base wine was bottled according to the traditional champagne method. After secondary fermentation and 3 months maturation on the lees, the wine was disgorged.

Aging potential: This wine is best drunk young, when it is lively and fruit forward.

Production: 6682 x 750ml

