

KAROO HOOGLAND WINES

HIGH ALTITUDE VINEYARDS

AQUARIUS ROSÉ

VINTAGE	2024
WINE OF ORIGIN	Karoo Hoogland
ALCOHOL	13
CULTIVAR	100% Shiraz
NOSE	Violets, red cherry and raspberry nuances.
PALATE	Red berry fruit. Great depth of flavour & well balanced acidity.

This is the first vintage of a 100% Shiraz Rosé produced from a single vinyard on the farm.

Bottles produced: 1126

HARVESTING & WINEMAKING

The grapes were harvested in March 2024. We use 100% cuvée juice to achieve a delicate, light color. The juice undergoes natural settling before being transferred to a small tank for fermentation at 14-16°C. It remained on the lees for three months before being bottled.

VITICULTURE

VINYARD	Onderzandheuvél, Karoo Hoogland
TRELLISING	VSP (Vertical Shoop Positioned)
SOIL	Aluvial Lime
PRUNING	2 Node Spur Pruned
IRRIGATION	Minimal Drip Irrigation
PLANTED	2016
NO OF VINES	1000
PICKING METHOD	Hand Picked

VINICULTURE

EXTRACTION	Cuvée Juice
LEES AGING	3 Months

