



VERGELEGEN

FLORENCE ROSÉ 2022

ORIGIN	The Shiraz grapes were selected from Rooiland (1 site) and the Grenache was purchased from De Morgenzon.								
VINIFICATION	Grapes were hand-picked and whole bunch pressed to limit colour and phenolic extraction. The grapes were very carefully pressed until a recovery of circa 500 l / ton. After that you have to press too hard, and the juice becomes too dark and phenolic. One must remember that the production of Florence was our primary focus, not, as in most cases - the concentration of virus grapes for red wine production.								
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MATURATION TASTING NOTE	This is Miss World, so enjoy her now at her most beautiful. Lovely fresh red berries in a rose gold liquid with a long dew fresh aftertaste.								
WINEMAKER'S COMMENT:	We wanted to create the perfect summer wine, the wine absolutely perfect for all our outside lunches, braais and picnics. Serve well chilled at 8-10 °C with all your favourite summer food.								