

# VERGELEGEN

*Extraordinary by nature*

## Florence Rosé 2025

---

*Summer in a glass!*

### TASTE

Strawberry and raspberry notes with a delicate acidity and rose-gold hue. We wanted to create the perfect summer wine for all al fresco lunches, braais and picnics and here she is, Florence Rosé!

### VINEYARDS

The grapes are grown on Hutton soils which are north and north-west facing, catching the afternoon sunshine. This makes the slopes slightly warmer than the rest of the farm.

### WINEMAKING

Partially whole-bunch pressed and destemmed to achieve a delicate blush color, with only 400 liters per ton selected for this purpose. Each cultivar was fermented separately in stainless steel tanks using a variety of yeasts. The wine underwent an extended period of lees contact, with regular stirring over approximately 6 months, before being meticulously filtered and bottled.

### AGING POTENTIAL

Drinking beautifully now.

### ACCOLADES

Best South African Rosé - BBC Good Food

### BLEND

68% Shiraz  
17% Grenache  
15% Mourvedre

### ANALYSIS

Alcohol - 12%  
RS - 1.5 g/l  
PH - 3.3  
TA - 6.05g/l

### WINE OF ORIGIN

Stellenbosch

### FOOD PAIRING

Al fresco lunches with fresh salads, chicken or grilled fish.



Vegan friendly.

