

WINEMAKING

To retain the delicate natural aromas and flavours the fruit was crushed and cold macerated prior to pressing. Thereafter, the wine underwent slow, cool fermentation in stainless steel tanks prior to final blending and bottling.

WINEMAKER'S COMMENTS

Pale in appearance with lifted raspberry fruit aromas with a subtle sweet confectionary background. On the palate, lively cherry and fresh raspberry flavours are well balanced with a lively crisp finish.

WINE & FOOD MATCH

Perfect with barbecued red meat and seafood dishes. Try with barbecued lamb straps or seared tuna nicoise salad.

