



## MONTINO NATURAL SWEET ROSE

Montino Natural Sweet Rosé offers an abundant bouquet of red berries in a refreshing, lightly sparkling wine.

Blending only the purest quality grapes, harvested earlier for lower natural sugar and alcohol, Montino offers a mouth-wateringly fruity, fresh and lively wine experience.

# MONTINO MOSCATO LIGHT

Cultivar Blend  
Wine of Origin  
Wine Maker  
Viticulturist  
Vineyard

Chenin Blanc, Colombard, Muscat, Pinotage

Swartland, South Africa

Eric Saayman

Tharien Hansen,

Based in a Mediterranean climate, on the foothills of the Kasteelberg Mountain, the trellised vineyards in gravel Schist-based soils, require only supplementary irrigation.

## Harvest detail

Only the finest grapes are harvest early in the morning when it is still cool to preserve freshness. They are harvested earlier in the harvest season, while the grapes have good natural acidity to balance the natural sweetness.

## Cellar Treatment

Only free run juice is used for the purest fruit expression (i.e. no pressed grape must: as pressing the grapes add astringent flavours from the skins and pips). After settling and acid adjustment, the fresh grape must was inoculated with selected yeast. Fermentation was colder than usual to capture the delicate floral and upfront fruit flavours. Varietals are vinified separately and blended to perfection before bottling with CO2 in a petillant style (lightly sparkling).

## Tasting notes

An irresistible juicy natural sweet rosé, Montino Rose is a pretty cherry pink with tempting crushed strawberry and Turkish delight aromas that explode in succulent candied red berry flavours. The light alcohol, lively wine is easy-drinking and a great lunch time wine.

## Serve

A fantastic summer wine served ice cold, or with picnics, curried chicken salads, BBQ burgers and sticky ribs.

## TECHNICAL ANALYSIS

|                       |  |
|-----------------------|--|
| <b>Varietal Blend</b> | <b>Chenin Blanc, Colombard, Muscat, Pinotage</b> |
| <b>Alcohol</b>        | <b>8%</b>  |
| <b>Residual Sugar</b> | <b>70g/l</b>                                     |
| <b>Total Acidity</b>  | <b>6.1g/l</b>                                    |
| <b>pH</b>             | <b>3.4</b>                                       |