

# HILL & DALE

## Merlot Rosé 2024

Stellenbosch Merlot Rosé is admired for its refreshing crispness, delicate fruit flavours, and a smooth, elegant finish. The region's unique terroir, with well-drained soils and cooling maritime influences from False Bay, enhances the wine's vibrant colour and refined character, making it a perfect expression of the Stellenbosch landscape.



### VINIFICATION

Once the merlot grapes were harvested in February, the grapes were crushed and destalked. The juice was immediately separated from the skins to prevent excessive colour extraction and, after clarification by flotation with nitrogen gas, fermentation took place in stainless-steel tanks at temperatures between 14 and 16°C. Following the completion of the alcoholic fermentation, the wine was allowed a short time on the lees before being prepared for bottling.

### TASTING NOTES

**Colour:** This wine displays a pale pink colour.

**Aroma:** Lively notes of fresh strawberries, pomegranate, and cranberry, accompanied by a refreshing hint of watermelon. Subtle herbaceous undertones add a vibrant lift.

**Palate:** Bright flavours of ruby grapefruit, juicy raspberry, and ripe red plum are beautifully balanced. The wine's zesty acidity enhances its refreshing nature, delivering a lively and captivating finish



A versatile wine perfect on its own or with sushi, watermelon salad, vanilla panna cotta, bacon and egg breakfasts, couscous salad, or root vegetable risotto

**Serving Temp:** 7-12 °C

### ANALYSIS

ALC: 12.06 %

pH: 3.33

TA: 5.8 g/L

RS: 1.9 g/L