



rhino run

Dry Rosé



WINE DESCRIPTION

A pale and refined dry Rosé crafted from Cinsaut and Pinot Noir, showing a fragrance of vibrant strawberry and raspberry with a touch of delicate floral notes and subtle spice. The palate is crisp and refreshing with bright acidity, offering a clean and finely balanced structure. The wine ends fresh and focused with a dry, lingering finish.

VINEYARDS AND SOIL

Grapes were sourced from a selection of vineyard blocks from trellis to Busch vine, in a variation in meso-climates, exposed hills, and sheltered valleys, with soils from, Hutton, Oakleaf, Granite, sandstone soils and sandy soils. Grapes are picked from a selection of these different wards in the Western Cape

WINEMAKING TECHNIQUES

The grapes were harvested at 21° Balling and picking was done in the early morning hours to ensure the grapes arrived cool at the cellar. After destemming and crushing the grapes were cold soaked for 4 hours to extract some flavour and colour before being pressed. Reductive winemaking practises were followed to retain as much flavour and complexity in the wine as possible. The Cinsault and Pinot Noir juice was fermented separately in stainless steel tanks where fermentation temperature was kept around 14°C for 2 weeks. After fermentation the wine was racked with fine lees and kept on its lees for 3 months until bottling.

CELLAR AGING POTENTIAL

3-4 years

FOOD PAIRING

Fresh Seafood, Grilled Chicken, light pasta dishes or salads

APPELLATION

Western Cape, South Africa

VARIETIES

70% Cinsault, 30% Pinot Noir

Harvest Date

February - March

Vintage

2026

ALC: 12.0% | RS: 4.40 | pH: 3.26 | TA: 5.91

