



CRONIER
W I N E S



CRONIER: NATURAL SWEET ROSÉ

VITICULTURE:

Only red grapes are specifically grown and used for Rosé production. Varieties include Cabernet, Shiraz and Merlot.

WINEMAKING:

Red grapes are harvested at lower sugar levels to ensure fruit and a lower alcohol. Red grapes are destemmed and crushed at the cellar and a few hours skin contact is allowed. The grapes are pressed to extract juice from the grapes.

The lovely pink juice is then allowed to settle for 2 days and racked thereafter. To start fermentation, the juice is inoculated with a pure yeast culture. Fermentation takes place at 13°C for about 2 weeks. The residual sugar is attained by using natural concentrated grape juice.

TASTING:

An attractive soft pink colour, with a bouquet of rose petal, strawberry and cloves.

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Wines of Distinction