



DRUK MY NIET
WINE ESTATE

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T3 ROSÉ 2023



WINEMAKER:	Marcus Milner
COMPOSITION:	41% Tempranillo 37% Tannat 22% Tinta Amarella
ORIGIN:	Paarl
AGE OF VINES:	19 years
SOIL TYPE:	Decomposed Granite
YIELD:	6 tons per hectare
AGEING POTENTIAL:	2 - 3 years from vintage
FOOD PAIRING:	Charcuterie Smoked Salmon & Avocado Sushi Raspberry Mousse Thai curries Grilled prawns

VINTAGE CONDITIONS

The 2023 vintage will be remembered for ideal weather conditions and the absence of serious heatwaves. The harvest conditions were also extremely favourable until the end of February with stellar grape quality. The unprecedented high rainfall at the end of February and March resulted in unique challenges, and we had to make difficult decisions about the timing of harvest and at the same time monitor grape ripeness and health carefully.

WINEMAKING AND MATURATION

Harvesting takes place early morning while the grapes are still cool. The lug boxes are further cooled in cold rooms to lock in freshness and fruit aroma. Grapes are slowly sorted at bunch and berry level to ensure only healthy berries reach the press. Fermentation is done slowly at a low temperature (12°C). The wine is then left on the lees until the final blend of all three cultivars are made, after which the wine is filtered and prepared for bottling.

TASTING NOTES

The colour is very reminiscent of a Provençal style rosé, with a beautiful onion-skin hue. On the nose the wine exhudes fragrant aromas of red currants, rose water, cherries, pomegranates, Turkish Delight, and a hint of Rooibos tea. The palate is vibrant and fresh, with a delectable creamy texture and intense flavours of red apples, strawberries and cherries. The bright acidity, complex fruit spectrum and pitch-perfect balance allow the wine to linger on the finish with delicious notes of red apple peel. A perfect wine to enjoy with grilled prawns, sushi or Thai curries.

ALC 13.01 | RS 1.1 g/l | TA 5.6 g/l | pH 3.39