



DRUK MY NIET
WINE ESTATE

DRUK MY NIET MAPAGO ROSÉ 2024



WINEMAKER:	Marcus Milner
COMPOSITION:	100% Shiraz
ORIGIN:	Paarl
AGE OF VINES:	6 years
SOIL TYPE:	Decomposed granite
YIELD:	6 - 8 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 2024 season will be remembered for its highly wet and cold winter and spring, during which flooding occurred and infrastructure was damaged. With the arrival of summer, the weather changed to very dry and windy conditions, which affected crop size. January was hot, which brought the harvest forward. Due to these weather conditions, the region experienced much variation between farms, cultivars, and yields.

WINEMAKING AND MATURATION

Harvesting took place early morning while the grapes were still cool. The lug boxes were further cooled in cold rooms to lock in freshness and fruit aroma. The grapes were whole-bunch pressed, resulting in a soft, clean juice with a very light pink tint, which was drained from the press and sent to the stainless steel fermentation tanks. Fermentation was done slowly at a low temperature (12°C). The wine was then left on the lees for added mouthfeel and texture, after which it was filtered and prepared for bottling.

TASTING NOTES

The colour is very reminiscent of a Provençal style rosé, with a delicate coral-pink hue. On the nose, the wine exhudes fragrant aromas of red apple, raspberry, watermelon, guava roll and a touch of spice. The palate is vibrant and fresh, with a delectable creamy texture and juicy flavours of summer berries, cherries and pomegranate. The bright acidity, complex fruit spectrum and pitch-perfect balance allow the wine to linger on the finish, with delicious flavours of watermelon and fresh guavas.

ALC 13.38 | RS 1.8 g/l | TA 5.6 g/l | VA 0.23 g/l | Free SO₂ 22 mg/l | Total SO₂ 72 mg/l | pH 3.56