



FOUNDATION STONE ROSÉ 2023

HARVEST PROCESS

The grape varietals for the wine were sourced from premium vineyards in Franschhoek, Paarl. Grapes were harvested by hand in the early hours of the morning and underwent a second sorting and selection to achieve this Rosé style.

WINE MAKING

Minimum skin contact took place, to retain the light elegant colour. Cold fermentation at 13° C took place in stainless steel tanks lasting 7 days before ageing on the lees for 4 months. All varietals were vinified individually and blended before bottling.

WINEMAKER'S NOTES

A dry traditional style Rosé with very low residual sugar. Strawberries and a touch of spice leave you with a fresh creamy mouthfeel. A fresh palate showing a perfect balance between acidity and sweetness.

TECHNICAL ANALYSIS

Alc.12.51%
RS 1.7 g/l
TA 6 g/l
pH 3.27



PRODUCT INFORMATION

The Foundation Stone Rosé 2023

33% Mourvèdre, 18% Cinsault,
16% Grenache Noir, 17% Shiraz,
16% Viognier
Western Cape

FOOD SUGGESTIONS

Best enjoyed on its own or with picnics, summer salads, sushi, prawns and smoked salmon.

AWARDS & ACCOLADES

Rosé Rocks – Gold Award 2019

4 stars John Platter Wine Guide 2023

NWC Double Gold Award 2022

4 stars John Platter

Wine Guide 2022

4 stars John Platter

Wine Guide 2021

90 Points – Decanter Awards 2020

NWC Double Gold Award 2023

READY FOR YOUR ENJOYMENT.

Tradition with a
touch of modernity

SERVE AT 8° TO 12°