



MANLEY WINE ESTATE

MANLEY GRENACHE ROSÉ 2024

VINTAGE

The Tulbagh 2024 vintage was in a way tough. The continued wet and cold weather of winter continued to an extent into the Spring which was then followed by intense heat. Added to the intense heat were gusts of strong wind at a crucial time of the vine growth cycle. These factors had a larger impact on white varieties and thus lowered the yield quite drastically. Due to the smaller harvest, we had better quality control of the fruit. A vintage like this offers smaller berries, better aromatics, and a very well-balanced ratio between sugar and acid.

DESCRIPTION

This Grenache Rosé offers a captivating mix of dragon fruit, lavender, plum, strawberry, and savoury notes on the nose, with hints of shale and prune. The palate is bright with flavours of raspberry, pomegranate, and fresh cranberries. It is the result of the first harvest of the new Grenache block at Manley, pressed directly and fermented in a stainless steel tank. The wine surprises with its intriguing aromatics as well as the bright and fresh palate.



Meal Recommendations:

Fresh salads, tapas, grilled fish and other Mediterranean dishes

Accolades:

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Classifications:

Rosé wine, vegan

Style:

Dry

ANALYTICAL DATA

Alcohol:

14.0 %Vol

Residual Sugar:

3.60 g/l

Acidity:

5.50 g/l

pH:

3.30

Maturation:

Up to 5 years

BOTTLING

Bottling Size:

0.750 L

MANLEY
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Tel: +27 (0)23 007 0009 | Email: office@manleywineestate.co.za

Website: www.manleywineestate.co.za

Main Winterhoek Rd, Tulbagh, 6820, Western Cape, South Africa