

100%
ESTATE GROWN

IN THE VINEYARDS

The Lighthouse Collection was created to entice the palate with all the special qualities brought to you by a cool climate wine but meant to be more approachable and accessible in its youth. As an ode to the treacherous yet extraordinary coast, a lighthouse was built overlooking the vineyards, Bot River lagoon and the Atlantic Ocean. This rosé champions Syrah and Sauvignon Blanc as signature grapes for this cool terroir and the vineyards were managed and farmed to preserve freshness and aromatics for the making of rosé.

Slope: north + west-facing vineyards | **Soil:** predominantly clay with high water retention capacity **Cultivars:** Syrah, Sauvignon Blanc | **Clones:** SH12, SB316

CHARACTER

Peach pink in colour this delicious medley of fruit, florals and candied aromas opens doors to enjoy this wine as an aperitif or to complement an array of colourful dishes. It is enjoyed for expressions of pomogranite, boiled sweets and red apple, tailed by notes of strawberries and watermelon. And yes, the creamy palate is as mouth-watering as it sounds.

PERSONALITY

While fostering the essence of Provence-style rosé's that is known for balance and class, it also captures that quintessential cool climate elegance and freshness. Syrah adds fullness and plush red fruit while Sauvignon Blanc adds tension, floral and stone fruit notes and frames the wine with a distinctive acidity.

Alc: 13% | **pH:** 3.3
TA: 5.55 g/l | **RS:** 3 g/l

IN THE CELLAR

All grapes are handpicked and whole bunch pressed to keep colour and tannin extraction to a minimum. Syrah grapes for rosé production are picked earlier and then blended with a 30% Sauvignon Blanc component which ripens at the same time. Pressed together as whole bunches to limited the extraction of colour the blended juice undergoes a co-fermentation to prompt the desired layers of aroma. Ensuring further quality, only free-run juice was cold fermented with selected yeast strains.

Production: 1800 cases

BEST TO ENJOY

The colour invites al fresco dining, a great start to the evening as the sun sets.

Serving temperature: 8 – 10 degrees |
Cellar potential: enjoy now or within two years

Prawn cocktail | **Aromatic curries** |
Asparagus, crispy prosciutto and brie



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Made from vineyards envisioned and managed accordingly to become Rosé, this wine is a true ambassador of our climate - elegant and delicious.

~ Cellar Master, Johann Fourie

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