

FOUR COUSINS

FOUR COUSINS SPARKLING BLUSH



CELLARMASTER'S NOTES:	A fragrant, flame-coloured wine with gentle floral perfume. Flavours of luscious tropical fruits, peaches & raisins are followed by a lingering, silky finish.
STYLE:	A sweet sparkling rosé, blended from red muscadel, rosé and grape juice.
CULTIVAR:	100% Red Muscadel
TONS PER HECTARE:	20 t/ha
AGE OF VINE:	13 Years old
SOILS:	Well drained alluvial sandy soil
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers.
HARVESTING:	Harvesting is done by hand. Night harvested at optimum ripeness.
VINIFICATION:	Injection of carbon dioxide into the wine takes place. It is stored in pressure resistant tanks, filtered and bottled under pressure.
ANALYSIS:	Alc: 7.5% R/S: 70 g/l T/A: 6.0g/l pH: 3.56
MATURATION POTENTIAL:	Enjoy while fresh and young
CASE SIZE:	6 x 750ml
BOTTLE BARCODE:	600 2269 003 475
CASE BARCODE:	1600 2269 003 472

FOOD SUGGESTIONS

A wine for everyday enjoyment. The perfect sundowner in summer. Good with spicy foods and desserts.