MASON ROAD

Serendipity Rosé 2022

by Brookdale Estate, Paarl

VINTAGE CHARACTERISTICS

The 2022 vintage will be remembered as a cool season before harvest, followed by a sudden temperature spike from January. Good vineyard practices were followed, and canopies were managed well, which delivered exceptional grape analyses and wine quality. Temperatures rose sharply during early January and accelerated the early cultivars' ripening dates, although we harvested more than a week later than the previous year. Frequent high temperatures during February further contributed to harvest dates shifting sooner and harvesting returned to normal timing by the end of February. We were fortunate not to experience any crop losses or mildew infections.

TASTING NOTES

SYRAH · GRENACHE NOIR · CINSAULT

A Provence-style rosé with a pale salmon pink colour. Fragrant notes of hibiscus, fynbos-spice and wild strawberries unspool on the nose. The palate is red-fruited and generous, plumped with raspberries, mulberries and sappy cherries; then lifted on the mid-palate with refreshing watermelon verve. Keenly balanced with a lemony acidity, all that beautiful, bright fruit is cradled in a fine-boned structure imbued from old oak ageing.

WINEMAKING

Careful bunch selection was carried out in the vineyard. The Grenache and Cinsault grapes were whole-bunch pressed, settled overnight and then allowed to ferment in 500 litre old French oak barrels. The Syrah portion was whole-bunch pressed and then transferred to steel tanks for fermentation in order to preserve freshness. The Cinsault and Grenache went through secondary fermentation for added aromatic complexity. This wine was partially matured in old oak barrels for 11 months, adding complexity and body.

WINE ANALYSIS

ALCOHOL	12,91% Vol	рН	3,42
TOTAL ACIDITY	5,6 g/l	RESIDUAL SUGAR	3,2 g/l



WINE OF ORIGIN: PAARL | SOUTH AFRICA

VEGAN | VEGETARIAN | SCREWCAP | 2022

BOTTLE SPECS: BARCODE: 0781718580625 BOTTLE SIZE: 300mm x 75mm BOTTLE WEIGHT: 1.2 kg