

MASON ROAD

Serendipity Rosé 2025

VINTAGE CHARACTERISTICS

We had a great winter, cold and wet, giving the vines the rest and hydration they needed for a strong start. The growing season stayed cool, creating near-perfect conditions for healthy vines and high-quality fruit. Budburst came a little later than usual but was nice and even across the vineyard, setting us up for a great year. Ripening happened during a warm, dry stretch without any extreme heat, and with no late-season surprises or disease. The fruit came in beautifully, clean, balanced, and full of promise.

TASTING NOTES

Pale coral in hue, the wine opens with an expressive bouquet of wild raspberries, pink grapefruit, and rose petals. On the palate, delicate notes of pomegranate and red currant are layered over a fine mineral edge. The blend of Syrah, Grenache, and Mourvèdre reveals a spine of tension and vitality, enhanced by subtle lees contact. Barrel-fermented fractions lend a whisper of spice and textural finesse, bringing balance and grace. A fine thread of acidity carries the fruit effortlessly through the mid-palate to a lingering, elegantly dry finish.

WINEMAKING

(Syrah 83% / Grenache 11% / Mourvèdre 6%)

Selective hand-picking was carried out for all three varietals—Syrah, Grenache, and Mourvèdre. Each variety was whole bunch pressed individually and underwent spontaneous fermentation partially in seasoned 300L French oak barrels and stainless-steel tanks. The barrel-fermented portion remained on lees for four months, contributing added complexity and a richer mouthfeel.

WINE ANALYSIS

ALCOHOL	13,0 % Vol	pH	3,3
TOTAL ACIDITY	5,9 g/l	RESIDUAL SUGAR	3,5 g/l



WINE OF ORIGIN: PAARL SOUTH AFRICA	VEGAN VEGETARIAN SCREWCAP 2025
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BOTTLE SPECS:	BARCODE:	0781718420969	BOTTLE SIZE:	300mm x 75mm	BOTTLE WEIGHT:	1.2 kg
CASE SPECS:	BARCODE:	10781718420966	CASE SIZE:	310mm x 167mm x 250mm	CASE WEIGHT:	7.5 kg