



Zantsi Africa Natural Sweet Rosé 2006

main variety Bukettraube

vintage 2006

analysis alc: 10.42 | ph: 2.97 | rs: 37.0 | ta: 6.39

type Rose

producer Darling Cellars

style Semi Sweet

winemaker Abé Beukes

taste Fruity

wine of Coastal

body Light

tasting notes

Zantsi Natural Sweet Rosé is a blushing new blend of fresh, fruity and wickedly sweet taste. It's an irresistible mix of modern-day magic and new-age style. Deliciously different, it is perfectly suited to the young at heart as well as those who prefer low alcohol.

blend information

97% Bukettraube, 3% Pinotage

food suggestions

Strawberries and cream with a fresh glass of semi-sweet Zantsi Africa Rosé.

in the vineyard

Terroir: Decomposed granite in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic

Vineyard type: Bush Vine, no irrigation

The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

Zantsi Africa Natural Sweet

A contemporary new style with ravishing low-alcohol appeal. Zantsi is the Xhosa name for the word "South" and symbolizes the rebirth of a proud and prosperous Rainbow Nation.

about the harvest

Yield: 5 ton/ha

Balling at Harvest: 18° B