

# DOMAINE COUTELIER

2012 ROSÉ



*Here comes the Sun  
So it's time to have some fun  
I made a Rosé  
For a summery day  
And boy did I hit a home run.*



**Wine of Origin:**  
Stellenbosch

**Analysis:**

Alc: 13.5%  
TA: 4.9 g/l  
PH: 3.398  
RS: 2.6 g/l

**The Domaine**

Domaine Coutelier is situated on the 17th Century Devon Vale farm which was split into smaller portions in the 1950's. Grapes have been grown on this land for decades. Visible to the East are the mountains of Simonsberg, Groot Drakenstein, Jonkershoek, Stellenbosch, Helderberg with the Hottentots-Holland to the South, Paarl Rock and surrounding mountains to the North East, Durbanville Hills and Cape Town Suburbs to the North West.

**Variety**

100% Merlot

**Vineyards**

The Merlot is planted on a West facing sloped terrain at approximately 250m altitude in gravelly Oakleaf (Oa2) and lighter textured Tukulu (Tu2) soils. There are three blocks planted with clones 3 & 348A clones. Vine rows run from South to North. Any wine-maker will tell you, "It's all about the terroir" - the best wine is made in the vineyard. We emphasise good vineyard practices; pruning, leaf plucking and of course knowing when to pick are paramount. Averaging six tons per hectare of crop each year, Domaine Coutelier, aims to achieve a balanced crop with the emphasis always, always and always again on quality.

**Winemaking**

This Rose is made in a traditional Provence style from a single variety red grape. The Grapes are gently basket pressed upon arrival from the vineyard. The juice is then settled for 24 to 48 hours at cold temperatures in tank prior to fermentation. The juice is then fermented between 13 and 16 degrees to allow for a slow fermentation (21 days) which develops the softer fruit characteristics sought after in a good Rose.

**Tasting Notes**

This Dry Rose promises a combination of red fruit; strawberry & cherry, infused with Candy Floss, Toffee Apple and Turkish Delight. While crisp and precise, it is also soft on the pallet, creamy, velvety and long in the mouth.

**Pairing**

Ideal as a lunch or late afternoon tippie and goes with most food from light snacks, seafood, cold cuts to Spicy Thai, also with light desserts or ice cream.