

# KUNJANI

STELLENBOSCH · SOUTH AFRICA

## KUNJANI STOLEN CHICKEN ROSÉ 2018



ORIGIN  
Stellenbosch

VINEYARD  
The fruit is a combination of 98% Shiraz and 2% Merlot, grown in the Devon Valley of the Stellenbosch wine region.

VINIFICATION  
The different cultivars were harvested and crushed and the free-run juice was collected in separate tanks. The juice was separated from the fruit as quickly as possible, resulting in a lower colour spectrum and less tannins. The juice is then settled to help reduce the red pigment colour further. After settling the clean juice is inoculated with a pure yeast culture to maximise fruit expression on the final wine.

TASTING NOTES  
A pale rose gold colour greets the taster. Lime aromas are fused with ripe raspberry fruit. The nose shows a fullness with a lively refreshing element.

Palate entrance of the Stolen Chicken Rosé is a salty mineral taste that adds to the linger of the first sip. This is followed by some spice and pomegranate flavours and an acidity that is balanced by the fullness of the palate. The wine is well balanced with a prominent linger of fruit sprinkled with salt. A lovely elegant summer wine.

### ANALYSIS

RS:	1.32 g/l
pH:	3.49
TA:	5.22 g/l
Alcohol:	14%

AGEING POTENTIAL  
The Stolen Chicken Rosé 2018 can be aged somewhat as it was produced from red grape varieties, although it shows exceptionally well when enjoyed young.