



# TIMBILI

Origin	Stellenbosch, South Africa	
Composition	100% Rose	
Winemaker	Ernst & Ezzanne Gouws	
Terroir	Soil type	Malmesbury shale
	Slope	Easterly
	Climate	Moderate summer with low night temperatures, cold winter
	Wind	South Western during night in summer and south eastern during day
Oenology	15 year old vines	
	Hand-harvested in small baskets at optimum fruit ripeness	
	Crushed and pressed	
	14 days fermentation	
Barrel maturation	no barrel maturation	
Yield	10 ton per hectare	
Bottling date	June 2010	
Analysis	pH	3.90
	Alcohol	12.60 Vol %
	Total Acidity	3.5 g/l
	Residual Sugar	1.4 g/l
Cellaring Potential	3 to 5 years	
Serving Temperature	8 - 10 Degrees Celsius	
Allergens	Contains Sulphites	
Winemakers Notes	Aromas of strawberries, cassis and melon. This is a well balanced, light bodied wine with a crisp acidity. There is a good follow-through of the strawberry and melon flavours on the palate and the wine has a solid fruit aftertaste.	
Chef's Notes	The Timbili Rosé should be enjoyed now and is ideal for summer nights. It can be served with light starters or seafood dishes.	

