

# The First Lady Rosé 2015

WARWICK, STELLENBOSCH AND PAARL, SOUTH AFRICA



## HARVEST & VINTAGE NOTES

Norma Ratcliffe produced the first Warwick rosé in 1991 and named it the Pink Lady. Over the years, Warwick has experimented with different varieties, vineyards, and winemaking techniques to make rosé. The Pinotage grapes are grown in clay soil with specific emphasis placed on pruning techniques to ensure grapes with bright fruit flavours and fresh acidity.

Pinotage is an early ripening red grape variety, just like the varieties found in Provencé and the Southern Rhone which makes it ideal for rosé.

The First Lady Rosé is delicately pink, bursting with pomegranate, strawberry and watermelon. Bone dry, yet soft, lush and almost voluptuous in the mouth. Fresh acidity will keep you going back for more.



**WARWICK**  
— ESTATE —

WINEMAKER: Nic Van Aarde

GRAPES: Pinotage 100%

ALCOHOL: 12.5%

RESIDUAL SUGAR: 4 g/L

PH: 3.6

TOTAL ACIDITY: 6.0 g/L

