



OPSTAL

ESTATE WINE

OPSTAL ESTATE *SYRAH / VIOGNIER BLUSH 2018*

CULTIVARS

55% Syrah / 45% Viognier

NOTES FROM THE WINEMAKER

This wine is unique – the grapes are harvested together, pressed together and fermented together. Putting these cultivars together so early in the process allows more time for the aromas to meet and marry, combining the cherry, strawberry and raspberry aromas of the Syrah with the intensity of peach and apricot flavours from the Viognier. The lovely salmon colour is a result of 4 hours of skin contact.

PAIRS WELL WITH

Sushi
Summer Salads and Pastas
Chicken Pie

HISTORY OF THE BLUSH

This wine was first made by current md stanley louw in 2006 when there was an oversupply of red wine on the market. He used our syrah to make a light-coloured, elegant dry rosé with some viognier.

Today, this is one of our best-sellers with the europeans being especially fond of it during their summer. Needless to say, it's also one of stanley's favourites!



INTERESTING FACT

Syrah and Shiraz are the same grape. We've chosen to use Syrah (like the French) to enforce the elegance of the Syrah variety and its role in this blend.

ANALYSIS

Alcohol % (V/V)	12.9
Residual Sugar (g/l)	2.4
Total Acidity (g/l)	5.6
pH	3.34

