

Live-a-Little RATHER REVEALING ROSÉ NV-100 % ORGANIC

Ruby Cabernet / Sauvignon Blanc | Western Cape South Africa | Fair for Life certified | No Added Sulfites



IDEA

Now and then a wine is required that doesn't need a ritual on opening, whose departure from a collection is not accompanied by nostalgic memories of its purchase. A wine that doesn't need glasses you don't have. Sometimes one wants a wine to be a song heard a thousand times, something to hum to, tap to, work with. A wine that's finished before you get to know it, a wine you begin to miss only when it's gone. A wine that realizes there are other things in life, a lot of other things, and we should all loosen-up, lighten-up, and live-a-little.

The Live-a-Little range was created to be that wine.

TASTING NOTES

A vibrant, reddish-pink blend of Ruby Cabernet and Sauvignon Blanc from the cool-climate Vineyards close to the Atlantic west coast. A nose of rich berry fruits carries through to the palate. Hints of spice and a balanced structure make this an elegant and medium-bodied dry rosé.

PAIRING

Ideal with alfresco meals, smoked salmon with focaccia bread, shrimp cocktail, and sushi. Also pairs perfectly with sunsets and laughter.

CELLARING

Drink Up!

VINEYARDS

Along the Olifants river valley on the West coast, between the town of Trawal (Stellar) and Vredendal. Pristine weather for organic viticulture with an annual average temperature of 77° F and less than 7 days of cloud cover. Total annual rain fall of less than 8" but unlimited water from an aqueduct for irrigation. 30 - 62 meters above sea level. Over 900 snail-eating ducks are the only pesticides allowed.

BEHIND THE CELLAR DOOR

Produced from the finest Ruby Cabernet and Sauvignon Blanc grapes in the region. The two varietals are fermented and cellared separately. Natural fermentation takes place in stainless steel or flexi-tanks by controlled temperature increases to 26°C for a further 80 – 95 days. All pump-overs done by inert gas and gravity. When the wine is ready to bottle careful blending ensures an exact ratio. Bottling with the latest technology and onsite ingenuity after many years of trial and error has resulted in true perfection.

VARIETAL 60% Sauvignon Blanc / 40% Ruby Cabernet

APPELLATION Western Cape

TRELLISING Vertical shoot positioning (VSP)

SOIL TYPE Karoo sand and shale

YIELD 16 tons/hectare - 18 tons/ hectare

ALCOHOL 12.77%

TA 5.8 g/L

VA 0.42 g/L

SO₂ less than 2 parts per million

RS 2.1 g/L

UPC 6009679892484



Supporting Organic Family Farms

