



# TAGAI

- wine name: 2018 Tagai 'Desert Rose' Rose  
winemaker: Viv Knight  
colour, bouquet, palate: Pale salmon pink in colour. Lifted boiled fruits of Grenache with citrus rind aromas. Delightfully refreshing, clean dry and delicate. Strawberry/lime flavours, texture from time on lees with a clean and dry finish.
- food suggestions: Appetisers, creamy cheeses, oysters or just by itself!  
cellaring: 2018 - 2020  
viticulture: The fruit coming from the old Grenache vines of 60-80 years old. Extremely low yields from the 2018 vintage resulting in tiny berries and great intensity.
- vinification + maturation: The grapes were hand harvested and ever so gently crushed to avoid too much colour extraction. The juice was pumped to tank to cold-settle overnight and then transferred to old barrels for primary fermentation. The lees were stirred every two weeks to give a softness and to add texture. Then straight to bottle.

Analysis  
Alc 13<sup>o</sup>/0  
pH - 3.25  
TA - 5.68

