



— The First Lady Rosé 2016 —

Even prettier in pink

If you loved our 2015 Maiden Vintage of the Warwick First Lady Rosé, you'll love this even more. It's drier than last year, it's lower in alcohol - yes, it's 11%, and the delicate pink colour just got even more delicate. From salmon pink to blushing bride, perhaps? This wine is so on trend, you could march around drinking it in your tracksuit bottoms and still be hip! What this means for you, as the happy consumer, is that you can drink more of it, because of the lighter alcohol, and its dryness will make it the perfect match for even more delicious dishes.

Over the last year, we've tried this wine with all sorts of dishes, and most of them worked to perfection. A favourite: beef tartare with a drizzle of truffle oil, served with crunchy sour

dough toast. Or a chunky country pâté with sticky onion marmalade? Grilled salmon fillets, done on the braai with a Hoisin sauce. These are all winners. But if you also just want to drink a bottle, because it's Monday, then that's the best choice of all.

100% Pinotage still graces the wine - we think we've found the perfect recipe, so why change it? We crush the grapes and leave them on the skins for a few minutes (a few minutes less than we did last year, to create an even lighter colour), then ferment the wine to total dryness. To preserve the delicate floral (jasmine) and fruit (raspberry) aromas, we bottle it as young as possible and send it to you to enjoy in its prime.