

# Cecilia



## WIND BAND Pastiche Rosé 2021



### What's in a name?

The word *pastiche* refers to “a work of visual art, literature, theatre, or music that imitates the style or character of the work of one or more other artists”. Wind Band Pastiche Rosé is made from the same grape varieties as the rosés of Provence in the South of France, in admiration of their texture, quality and food friendly character.

### Winemaking

The Grenache Noir is picked at 21 °C to retain youthful fruit flavours and their natural acidity which contributes to the appetising qualities of this rosé. After a few hours' skin contact, to extract a lovely blush colour, the grapes are pressed and the juice settled before alcoholic fermentation takes place in tank at 16 to 18° Celcius. The wine spent three months on fine lees before bottling.

### Tasting notes

The appearance is an attractive pale blush with the fruit forward nose showing grapefruit, watermelon and a touch of strawberry. The fruit carries through to the palate where it is balanced with a lively acidity. It is appetizing and refreshing – perfect for a summer brunch, lunch, or any time that calls for a lovely bottle of rosé.

### Cecilia Foundation

A percentage of the sales is transferred into the Cecilia Foundation NPO from where the funds are utilized to provide music exposure and education to under privileged children in the Citrusdal area of the Western Cape in South Africa.

### Varieties

Grenache Noir 100%

### Pairing suggestion

Perfect with a mildly dressed roast chicken salad, Thai noodles, tuna or yellowtail fillet.

### Wine of Origin:

Western Cape, South Africa

### Analysis:

Alcohol: 12.46%

TA: 5.9 g/l

RS: 3.3 g/l

pH: 3.2

FSO<sub>2</sub>: 34 mg/l

TSO<sub>2</sub>: 93 mg/l