

## LIQUID ASSETS: *BEST BUYS*

Don't let the lightweight colour fool you – wine lovers all over are being charmed by rosé...  
by Ingrid Casson



While the throng of sweet, mass-market rosés of the past have given this style of wine a bad rap, winemakers are starting to “think pink” and rosé is resurfacing as a fun, refreshing and food-friendly option.

Well-suited to our warm climate, modern South African rosés are either dry or offer just a kiss of sweetness, and have a fruity, perfumed nose, balanced with a fresh slip of acid. Opt for grape varieties that are laden with fresh red berries – grenache and Italian varieties are particularly food friendly, or try a

richer grape like cabernet or shiraz for a deeper, more complex flavour. Even those partial to pinotage may enjoy it in this lighter form.

As all popular grape varieties produce white juice, how does rosé achieve its distinctive hue? There are three ways: through skin contact (the grape juice is soaked with its skins for colour and structure); by “bleeding” the wine (grapes are crushed and left to soak with the skins, then after a few hours juice is drawn off and fermented separately into a delicate rosé); or by following

the more commercial practice of blending red and white wines together. Rosés are best enjoyed in the flush of their youth, while bright, fresh and vibrant.

### ROSÉ LOVES...

- Pair rosé with full-flavoured fish like salmon and tuna, or with Italian and Spanish dishes such as antipasto and paella.
- Fuller-bodied rosés stand up well to meat such as roast pork and game.
- Fruity rosés with a hint of sweetness love curries and Asian flavours.

### DRY ROSÉS TO TRY...

- **Glen Carlou Tortoise Hill 2008** is made from pinotage and offers hints of strawberries and watermelon. It's easy to drink and great value. R40.
- **Brampton 2008** is a cheery blend of grenache noir, cabernet franc and merlot. It's light and fruity with a whiff of roses. R35.
- **Beyerskloof 2008** is a French-style rosé made from cabernet sauvignon. It's light and perfumed with restrained fruitiness and has a salmon pink hue. R35.
- **Black Oyster Catcher 2008** is mineral and restrained. This French-style rosé has notes of red berries and a pomegranate finish with a racy acid zing. R55.
- **Jordan Chameleon 2007** is a blend of syrah and merlot with a juicy lick of summery red fruit flavours and a hint of spice. R60.
- **Hidden Valley Land's End 2008** is a classic blend of cabernet sauvignon, cabernet franc and petit verdot. The first rosé from this Elim estate, it's elegant and full of juicy red berries. R60.
- **Peter Falke Blanc de Noir 2007** is dry, restrained and elegant, with spicy and herbaceous notes and a beautiful coral hue. R65.