

# Code of **STOKE**



## **BLUSH**

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### **STYLE**

The nose is greeted by a lively bouquet of vibrant strawberries and a touch of juicy watermelon.

### **SERVING SUGGESTION**

Delightful with salads, Seafood, Sushi and Light pasta dishes.

### **AGEING POTENTIAL**

Ready for immediate enjoyment, but will benefit from ageing within the next 1-2 years.

### **VINEYARD INFORMATION**

Appellation: Western Cape South Africa  
Age of vines: 10 years  
Root stock: R110 and Paulsen  
Trellis System: Four wire extended Perold  
Soil Type: Glenrosa Soil (Weathered Soil)  
Irrigation: Drip irrigation

### **HARVEST INFORMATION**

Type: Hand- picked (early morning)  
Yield: 6 - 10 tons  
Date: Mid to end February  
Sugar : 21.9B

### **VINIFICATION**

Grapes were sorted, de-stemmed and crushed. Cold soaking took place for about 1 hour and slow fermentation at 13-15 °C to enhance flavours and colour.

### **CHEMICAL ANALYSIS**

Alcohol: 12.64%  
Residual Sugar: 7.0/l  
Total Acid: 6.11g/l  
pH: 3.33

LIVING A LIFE WITH **STOKE**