



M·A·N Family Wines
Hanekraai
 Rosé 2024



Made in a traditional Cotes du Provence style, this classic Rose is a well-balanced blend of Shiraz, Grenache, Cinsault & Mourvedre grapes. Hanekraai refers to dawn break, the golden-hued time of day when roosters loudly call out first light.

WINE MAKING

The grapes were hand harvested and fermentation took place in a combination of stainless steel tanks (±80%) and American and French oak (±20%). To preserve freshness, the tank fermented portion had no malolactic fermentation. The remainder is barrel matured with lees stirring for 3 months. After 6 months, the tank and barrel portions were blended together, and the wine was fined and filtered before bottling.

VINEYARDS

Dryfarmed vineyards in the Cape coastal region, between Paarl and Riebeeck Kasteel. Dry farming results in small, succulent berries with intense flavour and texture.

WINE DESCRIPTION

This dry Provencal Rose is refreshing, crisp, and fruity. With an abundance of bright red fruit flavours punctuated by Mourvedre's delicate floral notes, this finely textured wine is a suitable match for a wide spectrum of dishes and also makes a versatile aperitif.

Color: Pale salmon.

Aroma: Redcurrant, pomegranate, cranberries, floral.

Palate: Fresh, with ample red fruits such as strawberries, cherries, and raspberries.

Body: Crisp, well-integrated acidity, finely textured mouthfeel.

VINTAGE

An early harvest meant healthy crops. The grapes had abundant aromatics, with the dryfarmed vineyards ensuring smaller berries and disease resistant vines.

TECHNICAL DETAILS:

Blend: 57% Shiraz, 33% Grenache, 8% Cinsault, 2% Mourvedre

Grape source: Cape Coast

Alc: 13%

RS: 4.7

TA: 6.3

pH: 3.36

Yeast: Cultured yeast

SUSTAINABILITY & PRODUCTION

Integrated Production of Wine (IPW) Certified.

This wine is vegan friendly.

