

Bombas Rosé 2024

Bottle Analysis

Alcohol: 12.5% vol

Residual Sugar: 3.1 g/l

Wine of Origin: Stellenbosch

Cultivar: 100% Cabernet Sauvignon

Cellaring: Drink now to 4 years and beyond.

Tasting Notes

The palate delivers a vibrant freshness, with juicy pomegranate and red berry flavours elegantly balanced by a refined silkiness. A crisp acidity ensures a refreshing, lingering finish, making it a perfect companion for warm-weather sipping.

Food Pairing

Enjoy on its own or paired with sushi, smoked salmon, summer salads, or light berry-based desserts. A beautifully structured rosé with both finesse and vibrancy.

Winemaking

Cabernet Sauvignon grapes were used to make the Bombas Rosé. Once these grapes reached the cellar, it was de-stemmed and lightly pressed.

Pressure in the press was kept to a minimum and prevented excessive colour extraction. To avoid prolonged skin contact, the juice was instantly drained which created a light onion skin shade.

After two days of settling, the clean juice was extracted leaving the sediment behind. The juice was fermented at 14 degrees Celsius in stainless steel tanks. Finally, the Cabernet Sauvignon was protein- and cold stabilised before bottling.