




















## RASCALLION WINES

**\$18.50**

\* Suggested retail price

### Impress Rouge 2020

	Product code	14448228
	Licensee price	\$16.08
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	South Africa
	Regulated designation	Wine of origin (WO)
	Region	Western Cape
	Subregion	Coastal Region, Swartland
	Classification	Not applicable
	Varietal(s)	Syrah 70 %
	Varietal(s)	Cabernet Sauvignon 20 %
	Varietal(s)	Pinotage 10 %
	Alcohol percentage	14,5%
	Colour	Red
	Sugar	Dry
	Sugar content	2,5
	Closure type	Metal screw cap

#### ABOUT THIS WINERY

Launched in 2018, Rascallion Wines is a négociant based in Stellenbosch.

They source finished wine from their partner wine cellars in Stellenbosch, the Swartland, Darling and Roberston.

They want to change the conversation so they won't bombard you with history, terroir or complicated jargon – they're here to provide interesting, easy-drinking wines for you to enjoy.

#### TASTING NOTES

Juicy ripe plum and black cherries on the plate, with aromas of spice and freshly cracked black pepper to the fore. Medium to full bodied with a refreshing, fruity aftertaste.

#### PRODUCTION NOTES

Grapes are sourced from Fair Trade vineyards in the Swartland region. The vineyards grow on shale and quartz soils. Yields are below 8 tons per hectare. The grapes are machine harvested and cold soaked for 24 hours. Fermentation is initiated with selected yeast strains at under 26°C. Malolactic fermentation is completed in stainless steel tanks, thereafter the wine is matured for 6 months in French and American oak 225L medium toasted barrels.

