



2023 REBECCA ROSÉ
PRICE: 24.15

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HARVEST DATE: OCTOBER 13, 2023

BRIX: 22.9

AGING: 8 MONTHS

STORAGE: STAINLESS STEEL

ALCOHOL: 13.4% ABV

SUGAR CONTENT: 2.2 G/L

STYLE: DRY ROSÉ WINE

CASES PRODUCED: 362

Kacaba Vineyards have used Gamay Noir grapes at for production of rosé wines for many vintages. Gamay usually produces a lighter style of red wine, and is known to have low tannins and fresh fruity flavours. Yet again, this grape varietal delivers a fantastically balanced, dry and fruity, Provence style Rosé wine.

WINEMAKER NOTES:

The warm and dry summer of 2023 helped to ripen Gamay grapes fast, reaching a beautiful balance of grape sugars, flavours and acidity by mid-October. Picked in the early morning with cooler temperatures, grapes were left to cold soak for 24 hours prior to a gentle press. The result was a beautiful light pink colour, a bouquet of fresh berries, flowers, watermelon and grapefruit notes. Winemaker Vadim Chelekhov then introduced a strain of yeast specifically selected for this wine. The cold and long fermentation that followed amplified and concentrated flavours captured during pressing. The long cold storage in stainless-steel tanks, and avoiding malolactic fermentation, further locked in the fine nuances of Kacaba's Signature Summer Series Rebecca Rosé. From there, it was bottled in June 2024.

TASTING NOTES:

Aromas leap from the glass with delicious fragrances of fresh strawberries, pink grapefruit and hard candy. Complex flavours of watermelon, sweet cherries and candied apple mingle on the palate.

FOOD PAIRING:

This crowd-pleasing rosé is intended to be versatile, pairing well with a variety of dishes, but also enjoyable on its own! Try this energetic rosé with charcuterie, herb-crusted salmon, or BBQ.