

Swanepoel GPS Rose 2024

Tulbagh, South Africa



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The grapes are hand-picked high up against the rocky mountain slopes of the beautiful Tulbagh Valley. Vinification took place in a small stone cellar where the grapes were pressed and blended together. The wine was cold fermented and afterwards aged on the fine lees for 8 months. Aromas of bright red fruit and watermelon candy with a lime zest finish.

RS 2.4
T/A 5.7
pH 3.25
Alc 13.5%

Pairing: This wine is best paired with a flavored picnic basket with a selection of cold meats, cheeses and fresh fruit, or enjoyed on its own.



The wines are produced on the farm Oude Compagnies Post, whose name stems from the historical Verenigde Oost Indische Compagnie (Dutch East India Company) who started the farm as an outpost in 1699 in the beautiful Tulbagh Valley. The youngest son of the Swanepoel family, Dirk, returned from Sonoma, California to take over the family business in 2018. His focus is on producing wines which are true to their origin with minimal intervention and showcasing the terroir of the valley.