CACHET WINE

# Avondale Camissa Rosé

**Code** AVON360

Taking its name from the Khoi San name for Table Mountain, Camissa is Avondale's premium rose and one of our favourites too!

**Tasting Notes:**

A blend of three flavourful varieties, Camissa presents an aroma of rose petals and fresh red fruits of the forest. Hints of Turkish Delight and lemon on the palate with a perfectly balanced acidity. Camissa may initially appear sweet but it finishes completely dry.



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| Specification | |
|---|---|
| **ABV** | 13% |
| **Size** | 75cl |
| **Drinking Window** | Drink now |
| **Country** | South Africa |
| **Region** | Western Cape |
| **Area** | Paarl |
| **Type** | Rosé Wine |
| **Grape Mix** | 42% Muscat de Frontignan, 39% Mourvèdre, 19% Grenache |
| **Genres** | Biodynamic, Organic, Vegan, Vegetarian |
| **Vintage** | 2026 |
| **Style** | Dry |
| **Body** | Elegant, crisp and delicate |
| **Producer** | Avondale Wine |
| **Producer Overview** | The picturesque 160-hectare farm that is today known as Avondale has been under cultivation for more than 300 years. |
| **Closure Type** | Cork |
| **Food Matches** | We love this wine with paella! |
| **Press Comments** | Luxury Lifestyle Magazine, The best wines to drink this summer, July 2026: “Crisp acidity provides balance and lift, making it a perfect companion to warm-weather cuisine – particularly Spanish and Mediterranean dishes like paella, salads and grilled seafood. Initially presenting as sweet, Camissa finishes completely dry, complementing the lighter, brighter flavours of seasonal food without overpowering them. A well-balanced wine that’s as versatile as it is refreshing.” |