

PINOTAGE ROSÉ

Wine of Origin

WESTERN CAPE



Tasting notes

Authentic South African **PINOTAGE** with a twist! This wine has an attractive pale strawberry appearance and the nose shows exuberant fresh candy with hints of flower blossoms. The palate is fresh and fruity but not sweet. A distinctive off-dry, easy-drinking wine.

Winemaker's comments

The juice from earliest Pinotage grapes was drained after sufficient colour was extracted. It was then inoculated with a pure yeast strain and fermented in stainless steel tanks at approximately 15 °C. It was then racked off the fermentation lees, fined and filtered before bottling.

Food pairings

This fresh and fruity Rosé is best enjoyed with chicken salads, paella and sweet and sour dishes.

ORIGIN

Western Cape

Climate: Mediterranean - moderate summer days with a cool afternoon breeze from the Atlantic Ocean. Rainfall of approximately 600–800 mm annually.

Soil: Hutton, clovelly-deep well drained soils.

TECHNICAL INFORMATION

Vintage: 2007

Alcohol vol: 13,14 % vol

pH: 3,76

Total acidity: 5,84 g/l

Sugar: 5,21 g/l