

Pinotage Rosé 2019



Characteristics

Medium bodied, dry and fresh. Fruit driven and elegant.

Tasting notes

Shades of salmon to rose gold in colour. Notes of red fruit aromas like pomegranate, strawberry and cranberry with nuances of candy floss and floral notes add to the complexity. Delicate flavours of red berry fruit linger on the palate and add to the freshness of the wine. A crisp richness on the mid-palate makes this rosé wine an absolute pleasure.

In The Vineyard

Soil Low yielding, well drained vertical shale/schist
Aspect west.

Harvest

Grapes were night harvested and picked by hand to retain flavours.
Yield 7 tons/ha

Cellar Practices

Grapes were whole bunch pressed to ensure only the best quality juice, with the softest shade of pink colour was extracted. The juice was cold fermented in a stainless steel tank for 3 weeks in order to preserve its freshness and attractive rosé flavours. The wine was kept on fermentation lees for 3 months to add some creaminess to the palate.

Ageing Potential 5 years after vintage

Serving Temperature Enjoyed best served at 10°C -12°C

Cultivar	Pinotage
Region	Coastal Region, Tulbagh
Winemaker	Pierre Wahl
Viticulturist	Neville Dorrington

Residual sugar	4.1 g/l
Acidity	6.2 g/l
pH	3.17
Alcohol	13.23 %