



2006 Pinotage Rosé

Technical details:

Varietal:	100% Pinotage
Alcohol:	12,5%
Total acidity:	7,1 g/l
pH:	3,16
Residual sugar:	4,3 g/l

Tasting notes:

The Pinotage Rosé is made from nine year old Bush vines on the highest slopes of the farm. Without irrigation, the vines are anchored in deep soil (Clovelly and Glenrosa). The grapes from this vineyard are grown and treated like a white variety. They were picked in the first week of February at a potential alcohol of 12–13 degrees. Only thirty minutes skin contact is given to get a very light colour. Reductive winemaking is used to protect the wine against oxidation and to keep it as fresh as possible. Cold fermentation in stainless steel tank is done with inoculated yeast around 12 degrees Celsius. This has taken around 3 weeks to finish. The wine was bottled immediately in April. Lovely salmon pink colour, with heaps of strawberry and cherry flavours on the bouquet. The palate is light with lovely fresh fruit, well supported by a great sugar acid ratio. A lovely, enjoyable wine for any summer occasion. This wine will complement light summer salads, creamy pasta and just about a sunset anywhere. Hopefully you will enjoy this wine as much as we enjoyed making it.