



2009 Pinotage Rose

Technical details:

Varietal:	100% Pinotage
Alcohol:	13%
Total acidity:	6,7 g/l
pH:	3,46
Residual sugar:	1,4 g/l

Tasting notes:

This wine is made from a 14 year old Bushvine Pinotage block on the farm. Like all our vineyards it is unirrigated and it is a combination of Bushvine and some trellised vineyards. It is an old clone of Pinotage giving as little bit bigger berries which actually is quite good for producing Rose. Picking is done by hand and for the last few years it started already last week in January. We do not bleed of juice to produce our Rose. We actually pick the grapes earlier and then treat it like for a white wine. Early morning harvesting is followed by a light press. We actually try to make a white Pinotage with no colour at all. No skin contact is given and the juice is immediately drained. Settling will take 24 – 48 hours until we get very clean juice that we rack and inoculate with a selected yeast strain. Fermentation is done quite cold between 12 and 14 degrees and will last 14 – 21 days. We are aiming to produce a light crisp fresh style with lower alcohol and clean fruit. The wine is not allowed to stay too long on its sediment and in some years it is bottle before we finished picking Cabernet Sauvignon. Pinotage makes a really great Rose because of its unique flavour profile. Lovely refreshing, almost smoke Salmon like colour. You can almost see freshness before you get bombarded with an explosion of strawberry and blackberry aromas. Lovely inviting nose with clean pristine freshness and a well balanced lingering aftertaste. Lovely for a bright summer day to be enjoyed with seafood, salads and a good cold meat platter. Enjoy 12 – 15 months after bottling.