



2011 Pinotage Rosé

Technical details:

Varietal:	100% Pinotage
Alcohol:	13%
Total acidity:	6,0 g/l
pH:	3,45
Residual sugar:	2,4 g/l

Tasting notes:

This wine is made from a single vineyard on the highest slope of the farm. The block was planted in 1996 and is a combination of bushvine and trellised vines. Like all our other blocks no irrigation is used and only organic practices are used for pest and disease control. Everything is hand harvested and we treat these grapes like we would make white wine from it. No bleeding off is used. We like this wine to be around 12.5 - 13% alcohol max to enhance summer drinkability. We believe the lower alcohol adds to the enjoyment and freshness of this wine. Early morning harvest to get the grapes as cool as possible into the winery. No mashcooler is used and no skin contact at all is given. We try to make a white Pinotage and then blend in some "coloured Pinotage" to give us our unique colour. After a very soft pressing and very reductive winemaking the wine is allowed to settle for 14 hours. Very clean juice is then racked and inoculated with a preferred yeast. Fermentation is done around 14 degrees and usually lasts about 2 weeks. The wine is bottled very early without too much sediment contact. Beautiful colour. Almost strawberry like. Lovely fruit basket of flavours. You can almost see and smell the freshness. Hints of flowers and some candy floss characters are well supported by a bone dry palate. Balanced with a lingering acidity. Best enjoyed young.