



2013 Pinotage Rosé

Technical details:

Varietal:	100 % Pinotage
Alcohol:	13%
Total acidity:	6,1 g/l
pH:	3,5
Residual sugar:	1,2 g/l

Tasting notes:

The 2013 vintage was a very good vintage in South–Africa. The grapes for this wine are from one single block. A very small bottling of less than 5000 bottles of this wine was made in this year. It is a trellised block and about 12 years old. The grapes are picked at 21–23 balling and are specifically picked for making rosé wine. We do not use the traditional “bleeding off” techniques that most producers use. For us freshness and drinkability are very important in a rosé wine. Alcohol levels should also be under 14 % to add to the enjoyment of this wine. We pick everything by hand as early as possible. February is the hottest month in South–Africa and also the month when Pinotage ripens. Therefore we need to get the grapes into the cellar as quickly as possible. We cannot make use of “mash–coolers” otherwise we will extract too much colour from the skins and we end up with some unwanted tannin. We do not use any fining agents in our wines to fit it with our natural, organic approach. No skin contact is given and we try to make a white Pinotage. Enzymes are added to help the settling which will take 12–24 hours. A racking will take place and the juice will immediately be inoculated with Vin 13 yeast. Fermentation is done around 13–15 degrees and will typically take 2–3 weeks to complete. The wine is bottled in a flint burgundy shape bottle with screw cap in May. Lovely pink salmon colour. Typical Pinotage flavours on the nose with hints of strawberry, candy floss and black berry. On the palate good freshness with an array of flavours that is well balanced by a crisp natural acidity. A lovely summer drink which can be enjoyed for 18 months after harvest.