



2007 Pinotage Rosé

Technical details:

Varietal:	100% Pinotage
Alcohol:	13.0%
Total acidity:	7.0 g/l
pH:	3.37
Residual sugar:	5.1 g/l

Tasting notes:

We do have a very good terroir for our indigenous grape Pinotage and together with this we do have a clone of Pinotage planted in 1996 that lent itself beautiful for making outstanding Rose. The idea with this wine is to have something with a light colour that looks fresh and even taste fresher. The grapes for this wine are picked like for the production of any white wine. We aim to achieve around 13 degrees alcohol with a good fresh acidity and no irritating residual sugar. We handpicked in the early mornings, gentle crush and use only the soft “free” run juice. Natural settling for 48 hours before the juice is inoculated with a specific yeast strain. Cool fermentation will last between 12 and 14 days with temperatures hovering around 15 degrees. In some years a dash of Malbec will be added to enhance the colour. The wine has a very appealing, refreshing, almost salmon like colour. Some people will compare the colour with that of a nearly ripe watermelon. On the nose a lovely array of strawberry, mulberry and hints of unripe cherry. It almost explodes in the mouth with concentrated red berry characters, well supported with a good balanced acidity. Sealed under screwcap to guarantee freshness and enjoyability.