



## 2008 Pinotage Rosé

### Technical details:

Varietal:	100% Pinotage
Alcohol:	13%
Total acidity:	5.5 g/l
pH:	3.5
Residual sugar:	1.7 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 small percentages of Malbec will be added to enhance the color. Beautiful salmon pink with hints of young water melon. An inviting romantic colour. The aroma explodes with fresh, strawberry and almost candy floss characteristics which is well supported by a lovely fresh acidity. Bone dry and perfectly balanced with layers of fruit and enjoy ability within each glass. A perfect summer wine to enjoy at almost any occasion. Drink within 18 months of vintage.