



## 2012 Pinotage Rosé

### Technical details:

Varietal:	100 % Pinotage
Alcohol:	13%
Total acidity:	6,0 g/l
pH:	3,47
Residual sugar:	2,4 g/l

### Tasting notes:

This wine is a combination of grapes from two vineyard blocks. It is a very small bottling this year because of the extreme drought conditions we experienced during harvest. Less than 5000 bottles were made. Part of it is from a very low yielding bush vine block, planted in 1996. We pick the grapes earlier as you would expect. We do not use the traditional method of “saignee” or bleeding. We want to show prominent Pinotage fruit with good freshness and acidity. The grapes are handpicked, early as possible. Bunches are destemmed and gently moved to a state of the art Scharfenberger press. Juice will be treated super reductively and will not be allowed any contact with air. Dry ice is used and inline sparging is a common practice. A very short skin contact is given and we try to make a white Pinotage. Colour management is very important for this wine. Rather less than too dark. A light short press will follow, helping us to get 550 to 600 liter per ton. Settling will be 24 – 48 hours using a selected pectolitic enzyme. Reductive racking will follow and the juice will be inoculated with a selected yeast strain. Fermentation temperature will be kept as low as possible and usually takes 2 – 3 weeks. The wine is bottled with a sterile filtration as soon as possible to preserve freshness and primary aromas. Lovely refreshing colour. Light salmon pink with an array of strawberry and blackberry aromas. Hints of some candy floss add to the complexity. Refreshing palate with great balance between acidity, alcohol and fruit. A great refreshing, mouthwatering summer wine for any occasion.