



PINOTAGE ROSÉ 2015

LOCATION

The 17 Year old bush vine vineyards are planted on N-NW slopes at 160-180m above sea-level. The soil on all these blocks vary from medium to heavy textured, with moderate structure and shale mother material. The clay content varies from 15-20%.

WINE MAKING

Harvesting is done by hand in picking baskets which get tipped in bins for transport to the cellar. The grapes are received during the day. Crushing and de-stemming and the mash are pumped to fermentation tanks where the juice receives six hours of skin contact. Fermentation takes place at 12-17°C. A Bucher Pneumatic press is used. The wine from pressed skins is kept separately from the free run wine.

TASTING NOTES

This salmon pink wine delivers flavours of strawberries and raspberries. These flavours follow through onto a luscious palate that finishes with a refreshing crispness.

ANALYSIS

Alc:	13 %
T.A.:	4.8 g/l
PH:	3.38
RS:	3.9 g/l