



## 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