



*Follow the footprint of our winemaker in pursuit of grapes that make this wine perfect for every occasion*

#### PINOTAGE ROSE

Origin	Western Cape
Alcohol (%/Vol)	12.9
Total acidity (g/L)	6.8
Residual Sugar (g/L)	6.8
pH	3.3

#### WINEMAKING

The Pinotage grapes selected for this wine comes from 5-7 year old vineyards in the Breedekloof region of South Africa. The grapes were harvested at an average of 23°B just after daybreak and immediately destemmed, crushed and cooled through a mash cooler to 14°C. After brief period of cold soaking and a light pressing the juice was run off to stainless steel tanks to settle for 48hours before racking and inoculating with selected dry yeast. Fermentation was controlled at 14°C for 20 days. Post fermentation the wine was racked and blended with 6% Muscat de Alexandrie to supplement the primary berry fruit flavours with floral notes.

#### TASTING NOTES AND FOOD PAIRING

Bright pink with purple hue. Vibrant and juicy with aromas of fresh strawberries and raspberry with a subtle hint of rose water and litchi  
 Serve well chilled and enjoy as an aperitif or with a variety of spicy oriental dishes, prawns, lobster or smoked salmon

#### PACKAGING INFORMATION

Bottle type	Glass, Claret
Volume	750ml
Dimension	31cm(h)x7cm(Ø)
Closure	Screwcap
Carton	6x750ml
Dimension	31.5cm(h)x15cm(d)x22cm(w)
Bottle Barcode	6009675532216
Shipper Barcode	16009675532213

