

Pinotage Rosé 2019



Winemaker's Notes: Strawberries and cream with pomegranate emerge from the pale salmon pink glass, with a subtle hint of pancetta and flint. Crisp and juicy, bone-dry Rosé with fresh red berries and a hint of spice on the palate and a subtle chalky grip to finish.

Style: Rosé

Cultivar: Pinotage

Tons per hectare: 8

Age of vine: 15-25 years

Trellising: Trellis

Irrigation: Dry Land

Degree balling at harvest: 22°B

Vinification: Minimal skin contact and only free running juice was to keep the wine fresh as possible. Fermented in stainless steel tanks between 13-14°C. After fermentation the wine was stabilized and bottled.

Food suggestions: Serve ice cold with your favourite sushi or with tempura prawns, allowing the wine's firm acidity to cut through the oily batter, while the mineral, dry palate will compliment any salty shellfish. Alternatively, a local favourite is to pair this Rosé with mild Thai spiced chicken with a peanut sauce served with fresh roosterkoek to mop up the sauce. The spicy chicken picks up on the red fruit flavours in the wine – glorious.

Alcohol: 13%

Residual Sugar: 4.5g/l

Total Acid: 5.4g/l

Region: Coastal


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