

An elegant and delicate expression of Pinotage rose, with notes of fresh raspberries and pomegranates and a crisp touch of lime.

GRAPE VARIETIES

100% Pinotage

Average age of vines: 9 years

TERROIR

A selection of prime Stellenbosch Pinotage vineyards, that are specifically managed for Rose production. Pinotage is a early ripening variety, which develops delicate flavours of grapefruit and raspberries early in the season.

VINIFICATION

Grapes were harvested by hand at optimal ripeness, with Pinotage boasting a high natural acidity. Limited skin contact of not more than four hours resulted in an eye-catching pale pink colour. Fermentation took place in cooled, stainless steel tanks.

TASTING

Appearance: An alluring pale pink, reminiscent of salmon and hues of sunset.

Nose: Attractive notes of fresh raspberries and pomegranate, with a subtle hint of rose petals.

Palate: Crisp but delicate, with a refreshing balance between vibrant fruit, floral notes and natural acidity.

An ideal wine to enjoy with sushi or fresh oysters.

VINTAGE NOTE

The 2021 Stellenbosch vintage was moderate with no unexpected heat spikes or rain and was in many ways similar to the celebrated 2017 vintage! Winemaker Dirk Coetzee noted that the cooler vintage resulted in elegant wines with a fine tannin structure and impressive fruit intensity.



WINE ANALYSIS

ALCOHOL CONTENT : 13.5% Alc/Vol.

ACIDITY : 5.81 g/L

PH : 3.4

RESIDUAL SUGAR : 2.13g/L