



Pinotage Rosé 2021

ORIGIN

Durbanville, South Africa

VINTAGE

2021 was characterised by favourable conditions for wine growing, with warm days and minimal rainfall. This allowed for optimum ripening and the absence of notable disease in the vineyards. For the purpose of Rosé, the pinotage grapes were picked prior to full ripeness, allowing for a lower alcohol level, fresh flavours and a vibrant pink colour.

VITICULTURE

The pinotage vines are planted in a Smart-Dyson trellis system which leads to better sun exposure for even ripening. Shallow clay soil leads to limited above ground growth which in turn gives a lower yield.

ANALYSIS

Ph: 3.53

Alc: 12.65%

TA: 6.0g/l

RS: 2.4g/l

TASTING NOTES

The Rosé is produced in an elegant Provençale style. The colour is a light but vibrant pink. Aromatically, the wine exhibits an array of bright red berry fruit, predominantly ripe strawberry. The palate is elegant, yet it has length and a smooth minerality that makes it more serious... seriously delicious.

FOOD PAIRING

The strawberry and raspberry flavours of this wine pair particularly well with rich cheeses and creamy dishes. Ideal dishes include a crisp watermelon and mint salad, a cheese soufflé or a rich, creamy seafood dish. Our Pinotage Rosé beautifully balances fresh and rich flavours to keep your tastebuds tingling.

