



GROOT PHESANTEKRAAL

Pinotage Rosé 2022

ORIGIN

Durbanville, South Africa

VINTAGE

2022 was characterised by a late season which created conditions for slow ripening, with cooler days in the onset of summer. This allowed for optimum ripening and the absence of notable disease in the vineyards. For 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: 3.44

Alc: 13.58%

TA: 6.4g/l

RS: 1.9g/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 with nuances of rooibos on the palate. The palate is elegant, yet it has length, a salivating minerality and racy acidity 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.

