



DELHEIM

worth the journey

PINOTAGE ROSÉ 2016

COMPOSITION

96% Pinotage, 4% Muscat de Frontignan

ORIGIN

Stellenbosch, South Africa

VINEYARDS

The grapes were harvested from vineyards on west-facing slopes in the Muldersvlei bowl, which produces on average 8 tons per hectare. Soil type: Hutton. The Muscat is from a south-facing slope higher up on the Simonsberg mountain with a yield of 7 tons per hectare. Soil type: Sandy - loam.

GRAPE ANALYSIS

Sugar: 20.5 -23.4°B pH: 3.30 Total acidity: 7.2 g/l

VINIFICATION

The handpicked grapes were destalked, crushed and mash cooled. Light skin contact (2-3 hours) was given, followed by gentle pressing. The juice was inoculated by selected yeast strains and underwent fermentation at low temperatures in tank for 10 days, after which it was racked and given a light fining. Vegan friendly – no animal proteins were used during the fining processes.

BOTTLING DATE

March 2016

RELEASE DATE

April 2016

ANALYSIS

Residual Sugar:	5.6 g/l
Alcohol:	12.50%
pH:	3.24
Total Acidity:	6.12 g/l
SAWIS Application #:	2016/15553

TASTING NOTES

Vibrant, light pink in colour. Concentrated raspberry, strawberry and pomegranate aromas filled with floral undertones. The palate is fresh and lively, with a balanced acidity. Complex ripe summer berry flavours follow through on the finish.

MATURATION

Drink now or within 2 years from vintage.

SUSTAINABILITY

The bottle features the Integrated Production of Wine and Environmentally Sustainable Production seal, one of the first wines in SA to be thus approved by the Wine and Spirits Board.

