

Delheim Sperling & Sperling Pinotage Rose 2004

A Cape Classic with an international twist. This dry rose is made with rich flavours and food accompaniment in mind.

variety : Pinotage | 100% Pinotage

winery : Delheim Wine Estate

winemaker : Victor and Ann Sperling

wine of origin : Coastal

analysis : **alc** : 13.5 % vol **rs** : 3.49 g/l **pH** : 3.70 **ta** : 7.22 g/l

type : Rose **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle

in the vineyard : The vineyards are 7 & 9 year old trellised vines.

about the harvest: 100% Pinotage Grapes were hand picked from 2 different vineyards. The grapes were healthy and with a good overall ripening. Average yields of 11 tons per hectare were achieved.

in the cellar : The grapes showed good fruit intensity when harvested. They were then destalked and crushed and then mash cooled. A 4 hours skin contact with enzymes in a roto-tank followed. Free-run juice and pressings into same tank for fermentation followed. The fermentation temperature was maintained between 16 - 18°C. The wine fermented dry and was left on primary lees for 1 month to enhance richness of flavours. The wine will remain in tank until bottling takes place in November 2004.

Delheim Wine Estate

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