

## Fantail Rosé 2004

The wine is garnet pink in colour. The nose is a good combination of berry fruit flavours like strawberries and rose petals. The palate is well-balanced, crisp, but velvety with a lingering aftertaste of strawberries.

This wine should be enjoyed as a lovely summer drink out on the patio, on the beach or as a sun-downer drink with friends. It will be great with food like fresh salmon or light fish, salads, cold soups, strawberries and cream.

**variety :** Pinotage | 100% Pinotage

**winery :** Morgenhof Wine Estate

**winemaker :** Jacques Cilliers

**wine of origin :** Coastal

**analysis :** alc : 12.5 % vol   rs : 3.5 g/l   pH : 3.46   ta : 6.9 g/l

**type :** Rose

**pack :** Bottle

**in the cellar :** This wine is a 100% Pinotage Rosé. The grapes were picked at a lower sugar-level than would be to make a red wine. In the cellar a maximum of 6 hours skin contact was allowed for the colour extraction after which the mash were pressed and the juice treated from there onwards as if making a white wine.

