

## Tier 2 - Hill Station Rosé 2006

This wine has a fruity nose with layers of blackcurrant. These flavours are also carried through on the palate. Ideal for easy drinking.

**variety :** |  
**winery :** Cape First Wines  
**winemaker :** Christo Versfeld  
**wine of origin :** Coastal  
**analysis :** alc : 14.0 % vol    rs : 3.00 g/l    pH : 3.71    ta : 5.40 g/l  
**type :** Rose  
**pack :** Bottle

**ageing :** Maturation potential: 2 years

**in the vineyard :** Soil type: Hutton and Fernwood  
Age of vines: 10 - 12 years  
Trellising: Bushvines  
Yield: 10 - 12 tons/ha  
Irrigation: Dry land

**about the harvest:** Picking date: Beginning February  
Grape sugar: 25.3° Balling  
Acidity: 6.9 g /l  
pH at harvest: 3.65

**in the cellar :** Fermentation Temperature: 14 - 16°C  
Method: Grapes were destemmed, crushed and pumped into the pneumatic press where skin contact was given until the desired colour was extracted from the skins. On pressing, the free run juice and press juice were kept separate and cold settled for 18 hours. The crystal clear juice was then racked into another stainless steel fermentation tank and inoculated with yeast. The fermentation temperature started off at 13°C and was allowed to increase to 16°C where it was kept consistent. Fermentation was completed within 3 weeks. The wine was then racked off the lees and stabilized to get it ready for bottling.  
Wood ageing: None

