

## Slanghoek Vinay Rosé Natural Sweet NV

Beautiful, light pink colour. Muscat flavours prominent on nose and pallet. Balanced sweet finish. Low in alcohol. Enjoy anytime of the day or night.

**variety** : Muscat de Frontignan | 100% Red Muscadel

**winery** : Slanghoek Cellar

**winemaker** : Pieter Carstens & Team

**wine of origin** : Slanghoek

**analysis** : **alc** : 9.36 % vol **rs** : 67.7 g/l **pH** : 3.38 **ta** : 5.82 g/l **va** : 0.61 g/l **so2** :  
135 mg/l **fso2** : 44 mg/l

**type** : Rose **style** : Off Dry

**pack** : Bottle

**in the vineyard** : Supplier: J. le Roux

Appellation: Slanghoek

Area planted: 2,2 ha

Age of vines: 8 years

Rootstock: Richter 110

Clone: Not available

Trellis system: 3-wire Perold

Irrigation: Drip

Vine density: 3,333 vines / ha

Soil: Deep, rocky terrace

Climate: Continental

**about the harvest**: Date: 16 February 2005

Type: Hand harvested

Yield: 8 tons / ha

**in the cellar** : Crushing/Destemming: Crushed and destemmed by machine

Tanks (type): Stainless Steel with cooling

Fermentation protocol (vessel, temp, duration): Stainless Steel with cooling / 14 degrees C / 18 days

Malolactic (y/n): No

Lees contact / battonage: No

Other method of oak maturation (chips etc.): No wood

Fining: Bentonite

Filtration: Bulk filtration with diatomaceous earth

Stabilisation: minus 4 degrees Celsius for 5 days

