

Welmoed Rosé 2006

Fresh breezy style from early ripening Pinotage vines and young hillside Shiraz vines. Handled gently to retain freshness and soft tropical berry flavours.

variety : Pinotage |

winery : Welmoed Winery

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 4.53 g/l pH : 3.37 ta : 5.48 g/l

type : Rose

pack : Bottle **closure :** Cork

ageing : Immediate drinkability.

in the vineyard : Although the region exhibits a variety of micro-climates, all of the growing areas within the Stellenbosch appellation have cool night time temperatures that help to keep grape acids intact. The combination of soil diversity and cool coastal fog enables our fruit to mature slowly for ideal aroma and flavour complexities in our wines. Each one of our vineyards offers distinctive flavours to the wine and every growing season is unique. Yet, the consistency and quality of our grapes is discernible in every vintage with a spellbinding spectrum of layered flavours.

in the cellar : Skin contact until desired colour is extracted. Rack off, settled and fermented.

