

The Ruins Rose 2005

This is South Africa's first organic Rose. This is a very modern and stylish Rose with a vibrant clear red colour. The prominent red raspberry, strawberry and Frambois flavours are backed by a fresh intensely fruit driven and accessible palate that makes this wine the ideal companion to lazy sunny afternoons with friends and family. Enjoy now well chilled at a average of 13C.

variety : Pinotage | Pinotage

winery :

winemaker : Roelf du Preez

wine of origin : Robertson

analysis : alc : 13 % vol rs : 8 g/l pH : 3.2 ta : 6.5 g/l so2 : 90 mg/l fso2 : 30 mg/l

type : Rose **organic**

in the vineyard : Planted:1995

Block no:D5

Block Size:1.5ha

Yield:10t/ha

Recovery:600€/ton

about the harvest: Harvest Date: 26th of January 2005

in the cellar : Vinification: Early morning machine harvested at 22.5 B, crushed and de-stemmed cooled down to 10C in a stainless steel tank.

After 24 hours of cold skin maceration the free run juice was drawn off and settled to clarify before racking it to ferment cold at 13C average to retain

Prominent berry flavours. After fermentation the wine was clarified, stabilized and cold filtered, ready for bottling.

