

Delheim Pinotage Rosé 2006

Salmon pink colour with layers of strawberry and watermelon aromas. The wine is crisp with a refreshing finish. A very charming, versatile wine and part of Delheim's award winning range since 1976.

Enjoy with salads, picnic style light lunches, pat s, cold meats or simply on its own.

variety : Pinotage | 90% Pinotage, 10% Muscat de Frontignan

winery : Delheim Wine Estate

winemaker : The Delheim Team

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 6.1 g/l pH : 3.2 ta : 7.3 g/l

type : Rose **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle

in the vineyard : Double row bushvine Pinotage from west-facing slopes in the Muldersvlei bowl, producing + 10 tons per hectare; Muscat came from south-facing slopes higher up on Simonsberg Mountain

Grape Analysis: Sugar: 22.5  Balling, pH: 3.31, Total acidity: 8.0 g/l

Clone: Mixed

about the harvest: Hand picked grapes.

in the cellar : Destalking and crushing followed by mash cooling. 5 Hours skin contact with enzymes, followed by pressing and overnight settling of juice. Cold fermentation with the aid of selected yeast strains. Fermentation arrested with the centrifuge to retain residual sugar.

Bottling date: April 2006

Release date: April 2006



Delheim Wine Estate

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