

## Slanghoek Vinay Ros Natural Sweet (N/V)

Muscat flavours prominent on nose and pallet. Balanced sweet finish. Low in alcohol.

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

**winery** : Slanghoek Cellar

**winemaker** : Pieter le R. Carstens & team

**wine of origin** : Breedekloof

**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** : Semi Sweet **body** : Light **taste** : Fruity

**ageing** : Enjoy up to two years after purchase.

**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: 3333 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** : Crushed and destemmed by machine

Stainless Steel with cooling / 14 degrees C / 18 days

Malolactic (y/n): No

Lees contact: No

No wood

Fining: Bentonite

Bulkfiltration with diatomaceous earth

Stabilisation: Minus 4 degrees Celsius for 5 days