

## **Pearly Bay Cape Rose**

The wine has a lively deep red colour. A beautiful bouquet of berries and mint with well integrated and firm tannins. It is an easy-drinking wine with vibrant young flavours.

Pizza, Blackforest ham, beef casserole or grilled sausages, traditional barbecue or simply on its own.

variety: Cinsaut | 49% Cinsaut, 44% Ruby Cabernet, 7% Pinotage

Winery: Pearly Bay

winemaker: The Winemaking Team

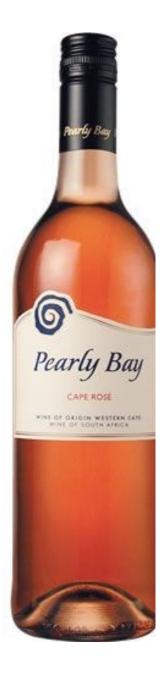
wine of origin: Paarl

**analysis: alc**:12.64 % vol **rs**:15.0 g/l **pH**:3.43 **ta**:5.60 g/l

**type**: Rose

in the vineyard: Climate: Mediterranean - Moderate summers and cold, wet winters. The average rainfall is approximately 600 - 700 mm per year. Soil: Deep red, well-drained soils - Hutton and Clovelly.

**about the harvest:** Selected grapes (Ruby Cabernet - 44%, Pinotage - 7%, Cinsaut - 49%) were harvested at 23° Balling and fermented on the skins till dry.



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