

## 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

**pack :** Bottle    **closure :** Cork

**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 23Â° Balling and fermented on the skins till dry.

