

Savanha Pinotage Rose 2007

An attractive, dusky-pink wine that's well-structured, fruit-driven and ready to enjoy now. The nose rewards with hints of strawberry and candy floss, leading to full, ripe strawberry flavours that linger pleasantly on the after-palate.

Serve with mussels steamed in ros  wine with garlic sauce on a bed of wild rice.

variety : Pinotage | 100% Pinotage

winery : Savanha

winemaker : Anton Swarts and Frans Smit

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 4.5 g/l pH : 3.45 ta : 5.2 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now, or within 2 years of harvest.

in the vineyard : Climate

Average temperature: Winter 10 C; Summer 27 C

Annual rainfall: 380-650 mm

Proximity to ocean: 30-100 km

Soil

Tukulu, Oakleaf, Alluvial and Riverbed

Viticulture

Trellised vines aged 6-12 years yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 8-12 tons per hectare.

about the harvest: Pinotage grapes were handpicked at 24  -26  Balling.

in the cellar : After harvesting the grapes were de-stemmed and gently crushed. After 6-8 hours of skin contact for colour extraction, the juice fermented in stainless steel tanks at 14-16 C until dry. The wine was left on the lees for 3-6 months before blending and stabilisation.

