

Douglas Green Pinotage Rose 2007

Colour: Brilliant clear pink with an orange tinge.

Nose: Distinct nose rich in freshly crushed strawberry flavours with ripe cherry nuances and hints of Turkish delight.

Palate: Burst of crushed strawberries on the palate with touches of spice. A soft dry finish with a fruity aftertaste.

Overall: An attractive well balanced Rose Wine, gushing with rich red berry aromas and flavours.

On its own or with salmon, spicy chicken salads, paella, roast gammon or pork and sweet and sour dishes.

variety : Pinotage | 100% Pinotage

winery : Douglas Green Wines

winemaker : .

wine of origin :

analysis : alc : 12.5 % vol rs : 7.5 g/l pH : 3.46 ta : 5.88 g/l

type : Rose

pack : Bottle **closure :** Cork

in the vineyard : The Pinotage grapes are sourced from vineyards selected for producing the quality grapes required for this style fo Rose.

about the harvest: The grapes are harvested at optimum ripeness (23° - 25° B) to allow full flavour development and the desired sugar content. Yields are typically 8-10 tons/ha.

in the cellar : The grapes are pressed and crushed to obtain the desired colour and flavour extraction. The wine is then settled and fermented at 14°C for approximately 14 days.

