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Swartland Blanc de Noir 2007

Colour: Typical onion-skin colour.
Bouquet: Banana-plum flavours from Pinotage on the nose.
Palate: A soft, well structured palate that lingers at the finish.

Excellent alone or as an accompaniment to starters such as caviar, prosciutto or smoked salmon.

variety : Pinotage | Pinotage
winery : Swartland Winery
winemaker : Andries Blake
wine of origin : Coastal
analysis : **alc :** 13.52 % vol **rs :** 5.80 g/l **pH :** 3.47 **so2 :** 124 mg/l **fso2 :** 46 mg/l
type : Rose **style :** Off Dry **body :** Medium
pack : Bottle **closure :** Cork

ageing : Drink now.

in the vineyard : Warm, dry summers and cold, wet winters. Limited irrigation, mainly dry land, bushvine vineyards.

in the cellar : Pinotage grapes are crushed and skin contact is allowed for one to two hours. Pressed softly in tank press and the juice settle over night. The juice is fermented at a low temperature and the fermentation process is stopped at the required sugar level to produce this natural, slightly sweet wine. After blending the wine was filtered and stored in stainless steel till bottling

