

## Bovlei Pinotage Rosé 2008

---

A full-bodied Pinotage Rosé, bright cherry pink, laden with berries, a raspberry nose carried through by a fresh, crisp palate and long, lingering aftertaste.

Serve chilled.

---

**variety :** Pinotage | 100% Pinotage

**winery :** Bovlei Cellar (Wellington Wines)

**winemaker :** Frank Meaker / Hendrik de Villiers

**wine of origin :** Wellington

**analysis :** alc : 12.71 % vol   rs : 10.5 g/l   pH : 3.64   ta : 6.1 g/l   va : 0.47 g/l   so2 :  
174 mg/l   fso2 : 32 mg/l

**type :** Rose

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

---

**ageing :** Chill 8 - 12°C when young, as an aperitif. This wine has great ageing potential and should mature well into a full bloom of honey flavours.

### **in the vineyard : Viticulture**

A fine healthy vintage. Slowly ripening, heated up when heat was required. Intense fruit from well manicured vineyards. Long skin contact for extraction and good fruit retention.

### **Vinification**

The terroir on which the Pinotage Rosé is produced is unique in cold winters and very warm late Indian summer. It is a time of selection regarding when it is picked, before the heat or after. Generally the Pinotage Rosé vineyards are planted on light soils that need irrigation at certain critical points in their stress levels of the vines, Bovlei is busy mastering this process to create the best fruit development. Pinotage is a unique South African grape that is used to produce exciting Rosé wines.

**about the harvest:** Grapes picked at premium ripeness between 24.5 and 26 brix.

