

Savanha Sun Pinotage Rosé 2008

An attractive, sunset-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 at a summer picnic, or with light soup or chicken.

variety : Pinotage | Pinotage

winery : Savanha

winemaker : Anton Swarts

wine of origin : Western Cape

analysis : alc : 13 % vol rs : 11-12 g/l pH : 3.43 ta : 5.4 g/l

type : Rose **style :** Semi Sweet **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Cork

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

about the harvest: Grapes were handpicked at 23-24 degrees balling, de-stemmed and gently crushed. after 6-8 hours of skin contact for colour extraction, the skins were extracted and pressed. This juice was mixed with free-run juice for fermentation in stainless steel tanks at 14-16 degrees celsius until dry. The wines was left on the lees for 3-6 months before blending and stabilisation. The blend is 100% Pinotage.

