

## Douglas Green Pinotage Rosé 2009

Pretty deep pink with feint orange shimmers. Exuberant crushed summer berries, glacé cherries. Turkish delight and a delicate spiciness that carries through to a surge of redolently ripe berry flavours finishing with delicious fruity intensity that is softly off dry and succulent.

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 :** Western Cape - Wellington

**analysis :** alc : 12.6 % vol rs : 7.0 g/l pH : 3.36 ta : 5.82 g/l

**type :** Rose **style :** Off Dry **body :** Soft **taste :** Fruity

**pack :** Bottle **closure :** Screwcap

**about the harvest:** Harvested by hand at an average ripeness of 24°B.

**in the cellar :** The grapes are pressed and crushed with the juice left briefly on the skins to extract the desired colour and flavour. The juice is settled and fermented at 14°C for 14 days. Final blending and bottling takes place at our cellars in Wellington.

