

Arniston Bay Cape Crossing Shiraz Pinotage Rose 2009

Fresh, breezy, easy drinking style from early ripening Pinotage vines and young hillside Shiraz vines. Handled gently to retain freshness and soft tropical berry flavours.

Suitable for vegetarians but not for vegans. Serve with tuna salad or open sandwiches.

variety : Shiraz | 55% Shiraz; 45% Pinotage; Rose

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : alc : 13.32 % vol rs : 4.15 g/l pH : 3.42 ta : 6.01 g/l

type : Red

pack : Bottle **closure** : Cork

ageing : Drink within one year.

in the vineyard : Fruit sourced from the Stellenbosch region. Cool Mediterranean climate with loamy clay soils. Vines are trellised on a 5 wire hedge system. Climate: Dry, hot summer; cold, wet winter - Mediterranean climate.

about the harvest: Selected Pinotage blocks were harvested quite early to preserve the primary fruit characters and fresh acidity of the final product (22° Balling). The Shiraz is picked about 2 weeks later which will add mainly to strawberry pink colour profile, rounder pallet and aftertaste.

in the cellar : Fermentation takes place on the skins until desired colour is extracted - about 8 - 12 hours skin contact. The juice is separated from the skins and completes its primary fermentation in stainless steel tank at temperatures of 14° - 16° C. Hereafter, this Rosé is protein and cold stabilised and ready for bottling.

