

Slaley Lindsay Whimsy Rosé 2009

Pinotage again, I believe it stays the best grape to produce rosé from. A very vibrant fruity wine. Sweet and ripe fruit flavours. Strawberries, cherries, raspberry and candyfloss. A dry rosé, but with a bench sugar of 4.8 g p/l hence the very sweet flavours making it a very enjoyable summer quaffing wine.

Strawberries and cream, or as an aperitif, ideal for picnics and anytime during summer.

variety : Pinotage | 100% Pinotage

winery : Slaley Wines

winemaker : Marius Malan

wine of origin : Stellenbosch

analysis : alc : 13.49 % vol rs : 5.7 g/l pH : 3.20 ta : 6.3 g/l so2 : 98 mg/l fso2 : 22 mg/l

type : Rose **wooded**

pack : Bottle **closure** : Cork

ageing : The wine should be enjoyed immediately, especially mid summer time.

in the vineyard : **Age of vines**: 1996

Trellising: 5 Wire Trellising

Pruning: Cordon with spurs

Soil: Clovelly, Granite and Kroonstad

Position: North-West

Irrigation: Overhead sprinklers

about the harvest: **Yield**: 16t/ha

Harvest Date: 10 February 2009

in the cellar : **Fermentation**: The grapes from the word go was treated as white grapes. The pinotage was picked less ripe at 21.5° Balling. The grapes were given a cold soak of 5 hours. Free run as well as press juice were used. The juices were fermented at 12° C for 14 days. The wines were matured on the thin lees before bottling.

Fining: Bentonite fining for protein stability.

Filtration: only light sheet