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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: Clovely, 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