

Arniston Bay Lighthouse Collection Rosé 2010

An uncomplicated, easy drinking Rosé, filled with sweet red berry and strawberry aroma's.

Best served with line fish, lightly flavoured poultry dishes or as a summer patio wine. This wine is not suitable for vegetarians and vegans.

variety : Shiraz | 60% Shiraz, 40% Pinotage

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : alc : 10.0 % vol rs : 12 g/l pH : 3.26 ta : 5.78 g/l

type : Rose **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : This wine can be enjoyed now.

in the vineyard : Grapes sourced from regions where grapes gains less sugar during ripening but looses more acidity. These regions include Tulbagh and parts of Rawsonville and Worcester.

Type of climate: Cool, Mediterranean

about the harvest: Grapes harvested February 2010 at 17° Balling
Yield: 8 - 10t/ha

in the cellar : Wines have natural low pH (3.2 - 3.38) which will manifest in lower sulphur levels and will insure longer shelf lives. No need to add Tararic Acid which will insure softer white and rose wines. Wines will taste fresher later during the vintage due to lower pH. Muscat also helps to enhance the fruit flavours in these wines which also lends to a longer shelf life. Cold fermented in stainless steel tanks for 12 to 14 days.

