

## Thokozani Rosé 2010

Strawberry and raspberries on the nose with sweet fruit on the palate, medium body, residual sweetness is balanced by a lingering acidity.

**variety :** Pinotage | 74% Pinotage, 17% Shiraz, 9% Mourvèdre

**winery :** Thokozani Wines

**winemaker :** Francois Roode/Brett Rightford

**wine of origin :** Wellington

**analysis :** alc : 13.0 % vol    rs : 12.0 g/l    pH : 3.4    ta : 5.66 g/l

**type :** Rose    **style :** Sweet

**pack :** Bottle    **closure :** Cork

**about the harvest:** Harvest Date: February

Yield: 6 - 8 tons

The grapes were harvested at 23 - 24° Balling.

**in the cellar :** The Shiraz, Pinotage, and Mourvèdre was bled after 12 hours skin contact. Fermentation was in stainless steel tanks for 14 days. Fermentation was stopped at such a point to yield a final RS of 22 g/l.

