

Knorhoek Konfetti Sparkling Rosé 2010

Pleasant balance between fruit and acidity showing delicious fruit flavours and grape aromas. Excellent for pre-drinks at weddings and other functions. This is a festive, romantic Sparkling Wine for that perfect moment with that perfect someone.

variety : Pinotage | 56% Pinotage, 27% Cabernet Franc, 13% Merlot, 4% Cabernet Sauvignon

winery : Knorhoek Wines

winemaker : Arno Albertyn

wine of origin : Simonsberg- Stellenbosch

analysis : alc : 11.5 % vol rs : 12.2 g/l pH : 3.44 ta : 6.3 g/l

type : Sparkling **style :** Semi Sweet

pack : Bottle **closure :** Cork

ageing : Drink now or in the next 3 years.

in the cellar : Skin contact is given overnight after which some juice is removed by the method of Saignée or "bleeding". The Juice undergoes cold fermentation in stainless steel tanks with a white wine yeast for 4 weeks and then kept on the lease for a month or two before it is filtered, CO2 impregnated and bottled.



Knorhoek Wines

Stellenbosch

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