

Swartland Blanc de Noir 2011

Banana-plum flavours from Pinotage on the nose, with a soft well-structured palate that lingers at the finish. Its colour is vibrant onion skin. Serve chilled.

Excellent alone or as an accompaniment to starters such as caviar, prosciutto or smoked salmon.

variety : Pinotage | Pinotage

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Coastal

analysis : alc : 11.5 % vol rs : 7.9 g/l pH : 3.38 ta : 5.28 g/l so2 : 139 mg/l fso2 : 46 mg/l

type : Rose **style :** Off Dry **body :** Medium

pack : Bottle **closure :** Cork

ageing : Drink now.

in the vineyard : Warm, dry summers and cold, wet winters. Limited irrigation, mainly dry land, bushvine vineyards.

in the cellar : Pinotage grapes are crushed and skin contact is allowed for one to two hours. Pressed softly in tank press and the juice settle over night. The juice is fermented at a low temperature and the fermentation process is stopped at the required sugar level to produce this natural, slightly sweet wine. After blending the wine was filtered and stored in stainless steel till bottling

