

Fantail Pinotage Rosé 2010

This salmon pink wine delivers flavours of strawberries and raspberries. These flavours follow through onto a fruity, luscious palate that finishes with a refreshing crispness.

variety : Pinotage | 100% Pinotage
winery : Morgenhof Wine Estate
winemaker : Jacques Cilliers
wine of origin : Simonsberg-Stellenbosch
analysis : alc : 13 % vol rs : 5.1 g/l pH : 3.4 ta : 5.8 g/l
type : Rose **style :** Off Dry **wooded**
pack : Bottle **closure :** Screwcap

in the vineyard : **Service Area:** Pinotage; 3.18 hectares

Terroir: The Pinotage vineyard is planted on N-NW facing slope at 180m - 200m. The soil on all these blocks varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15% - 20%

Trellising: Bush vines

Vineyard Age: Pinotage 15 years

Density/Block: 3396 vines per hectare

Soil Preparation: Mechanical preparation adjusting of pH with lime.

about the harvest: Harvesting by hand in picking baskets which get tipped in bins for transport to the cellar.

Date of Ripening: Pinotage 12/02/2010

in the cellar : **Basic Cellar Procedure:** Receiving of grapes during the day. Crushing and de-stemming and the mash are pumped to Marionette fermentation tanks where the juice receives 3 hours of skin contact. Fermentation took place at 12° - 17° C.

Press: Bucher Pneumatic press. Wine from pressed skins was kept separately from the free run wine.

Bottling Date: 23/10/2010

