

## Thokozani Rosé 2011

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

**variety :** Shiraz | 42% Shiraz, 41% Pinotage, 17% Mourvèdre

**winery :** Thokozani Wines

**winemaker :** Francois Roode/Brett Rightford

**wine of origin :** Wellington

**analysis :** alc : 13.5 % vol rs : 14.0 g/l pH : 3.27 ta : 6.15 g/l

**type :** Rose **style :** Sweet **body :** Medium **taste :** Fruity

**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 were 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 12 g/l.

