

## Fairhills Rosé 2011

Lovely aromas of strawberry accompanied by a juicy fruit palate with adequate acidity on the finish for a balanced structured summer wine.

Perfect for aperitif or Asian Food. Suitable for Vegetarians and Vegans.

**variety** : Merlot | 100% Merlot

**winery** : Origin Wine

**winemaker** : Alain Cajoux

**wine of origin** : Western Cape

**analysis** : alc : 12.0 % vol   rs : 4.0 g/l   pH : 3.2   ta : 5.5 g/l   va : 0.38 g/l   so2 : 104 mg/l   fso2 : 43 mg/l

**type** : White   **style** : Dry   **taste** : Fruity

**pack** : Bottle   **size** : 0   **closure** : Cork

**in the vineyard** : Age of vines: 11 and 18 years

Rootstock: Richter 99

Clone: SH 22 and HE 247

Trellis system: 3 wire

Irrigation: Dropping Irrigation

Vine density: 2000/ha

Soil: Hutton & Clay

Climate: Mediterranean

**about the harvest**: Date: Middle March

Type: Handpicked

Yield: 8 - 14 ton/ha

**in the cellar** : Crushing/Destemming: Gentle destalking

Tanks (type): Stainless steel

Fermentation protocol (vessel, temp, duration): Maintained fermentation temperature 13 - 15°C

Yeast Strain: EC - 1118

Malolactic (y/n): No

Lees contact / battonage: No

Barrel ageing (oak type, % of blend, duration): No

Fining: Bentonite

Filtration: Kieselguhr

Stabilisation: Cold at -4°C

