

## Stormhoek 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** : n/a | Blend of Red cultivars

**winery** : Origin Wine

**winemaker** : Alain Cajoux

**wine of origin** : Western Cape

**analysis** : **alc** : 12.84 % vol **rs** : 8.09 g/l **pH** : 3.36 **ta** : 6.08 g/l **va** : 0.44 g/l **so2** : 104 mg/l **fso2** : 43 mg/l

**type** : Rose

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

**in the vineyard** : Area planted: 22 ha

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