

## Fantail Pinotage Rosé 2011

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** : 10.37 % vol **rs** : 5.9 g/l **pH** : 3.37 **ta** : 5.5 g/l

**type** : Rose **style** : Off Dry **wooded**

**pack** : Bottle **closure** : Screwcap

**in the vineyard** : Trellising: Bush vines

Vineyard Age: Pinotage 16 years

Density/Block: 3 396 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 27/01/2011

**in the cellar** : Basic Cellar Procedures

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: 01/06/2011

