

## Bernheim Casual Collection Pinotage Rosé 2011

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Serve well chilled: on its own, with salmon or lightly spiced dishes such as bobotie.

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**variety :** Pinotage | 100% Pinotage

**winery :**

**winemaker :** Jacques Kruger

**wine of origin :** Paarl

**analysis :** alc : 13.49 % vol    rs : 3.6 g/l    pH : 3.49    ta : 5.6 g/l

**type :** Rose

**pack :** Bottle    **closure :** Cork

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**about the harvest:** Harvest Date: 26 January 2011

The grapes were allowed to reach optimum ripeness at 23.5°Balling. Careful selection in the vineyard resulted with only the best grapes being hand harvested.

**in the cellar :** After de-stalking and crushing the grapes were pumped into a 10 ton red wine fermentation tank and cold macerated. During this period 300 liters of juice per ton of grapes were drawn from the tank and cold fermented in a white wine style. Fermentation lasted 18 days at temperatures between 12 ° C and 14° C and was stopped before the wine was dry. This resulted in a blushing pink fruity Rosé with rich flavours of sweet strawberry and plum with a crisp dry ending.

Bottling Date: 13 September 2011

Release Date: 12 October 2011.

