

Obikwa Pinotage Rose 2011

Colour: Lovely rosé colour.

Bouquet: Strawberries and candyfloss with dried herbs in the background.

Taste: Crisp and juicy with strawberries and plums.

This wine can be enjoyed on its own or with pastas, chicken and seafood dishes.

variety : Pinotage | 100% Pinotage

winery : Obikwa Wines

winemaker : Michael Bucholz / Elize Coetzee

wine of origin :

analysis : alc : 12.02 % vol rs : 8.39 g/l pH : 3.27 ta : 6.68 g/l

type : Rose **style :** Off Dry

pack : Bottle **closure :** Cork

in the vineyard : The Vineyards (Viticulturist: Annelie Viljoen)

To ensure the finest quality, grapes are sourced from vineyards in cool growing areas. The winemaker works very closely with the viticulturists to ensure that during the ripening season the grapes are tasted daily for ripeness and also chemically analysed to ensure they are picked when varietal flavours are most concentrated, tannins are ripe and there is a good balance between fruit and acid. Grapes were sourced from a selection of the Cape's top vineyards in Stellenbosch, Paarl, Wellington and Robertson, and harvested at optimal ripeness to achieve the fruit driven character of the eventual wine.

about the harvest: The grapes were picked by hand at between 22° and 22.5° Balling between the beginning of February and the middle of March.

in the cellar : The grapes from the different vineyard blocks were vinified separately. The juice was fermented on the skins for 12 hours at 14°C, and then fermented dry to ensure a prominent fruitiness.

