

Obikwa Pinotage Rose 2012

Colour: A blush pink colour.

Bouquet: Red berry fruit flavours, like strawberries.

Taste: Soft and supple with rich, ripe berries.

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 : Western Cape

analysis : **alc** : 11.61 % vol **rs** : 8.32 g/l **pH** : 3.22 **ta** : 6.68 g/l

type : Rose **style** : Off Dry

pack : Bottle **closure** : Screwcap

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

To ensure the finest quality, 100% Pinotage grapes are sourced from vineyards in cool growing areas in Stellenbosch, Paarl, Wellington and Robertson. The winemaker works very closely with the viticulturists to ensure that during the ripening season the grapes are tasted daily for ripeness and analysed to ensure they are picked when varietal flavours are most concentrated, tannins are ripe and there is a good balance between fruit and acidity.

about the harvest: The grapes are harvested at optimal ripeness to achieve the fruit-driven character of the wine.

The grapes were picked by hand at 22° to 22.5° Balling between the middle of February and the middle of March.

in the cellar : Taking its name from one of the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich, ethnic charm. Palate pleasing with a sense of fun as depicted by the bright yellow ostrich with its remarkable long neck, these wines are a tribute to the intrepid OBIKWA people for whom the ostrich represents a life force and trusted companion.

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.

