

Delheim Pinotage Rosé 2012

Bright crimson pink colour. Vibrant strawberry and red cherry aromas. Red berry fruit dominate the palate with concentrated fruit sweetness, balanced by a fresh crisp acidity.

variety : Pinotage | 95% Pinotage, 5% Muscat de Frontagnon

winery : Delheim Wine Estate

winemaker : Brenda van Niekerk

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 5.6 g/l pH : 3.6 ta : 5.9 g/l

type : Rose

pack : Bottle **closure :** Screwcap

The bottle features the Integrated Production of Wine and Environmentally Sustainable Production seal, one of the first wines in SA to be thus approved by the Wine and Spirits Board.

in the vineyard : The Pinotage is from vineyards on west-facing slopes in the Muldersvlei bowl, which produces on average 6 tons per hectare. Soil type: Hutton. The Muscat is from a south-facing slope higher up on the Simonsberg mountain with a yield of 5 tons per hectare. Soil type: Sandy - loam.

about the harvest: Grape Analysis

Sugar: 21 -22°B pH: 3.3 Total acidity: 7.5 g/l

in the cellar : The handpicked grapes were destalked, crushed and mash cooled. Light skin contact was given followed by gentle pressing. The juice was inoculated by selected yeast strains and underwent fermentation at low temperatures in the tank, after which it was racked and given a light fining.



Delheim Wine Estate

Stellenbosch

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