

## Douglas Green Pinotage Rosé 2012

Pretty deep pink with feint orange shimmers. Exuberant crushed summer berries, glacé cherries. Turkish delight and a delicate spiciness that carries through to a surge of redolently ripe berry flavours finishing with delicious fruity intensity that is softly off dry and succulent.

An irresistible off dry rosé gushing with sociable likeability almost anywhere, anytime but particularly delicious when enjoyed well chilled as the perfect summer wine. Enjoy outdoors at picnics, at the beach, at barbeques, at book club. or with smoked salmon and sushi, smoked chicken salad or sweet and sour Chinese take-out.

**variety :** Pinotage | 100% Pinotage

**winery :** Douglas Green Wines

**winemaker :** Jaco Potgieter

**wine of origin :**

**analysis :** alc : 12.6 % vol rs : 7.0 g/l pH : 3.36 ta : 5.82 g/l

**type :** Rose **style :** Off Dry **body :** Soft **taste :** Fruity

**pack :** Bottle **size :** 0 **closure :** Screwcap

**ageing :** Best enjoyed within 2 years of vintage

**in the vineyard :** 2012 was outstanding for red varietals with a milder summer that allowed our Pinotage vineyards to take their time to ripen perfectly and presented gentle wines packed with varietal personality, grace and natural balance. The vineyards are selected for their early ripening and particular strawberry character for Douglas Green's signature style of Rosé.

**about the harvest:** Harvested by hand at an average ripeness of 24°B.

**in the cellar :** The grapes are pressed and crushed with the juice left briefly on the skins to extract the desired colour and flavour. The juice is settled and fermented at 14°C for 14 days. Final blending and bottling takes place at our cellars in Wellington.

