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# Swartland Contours Pinotage Rosé 2014

Colour: Typical lively onion skin colour.
Bouquet: Banana, plum and creamy strawberry flavours from the Pinotage on the nose.
Palate: A soft and well-structured palate of fresh berries that lingers on the finish.

Excellent alone or as an accompaniment to starters such as caviar, prosciutto or smoked salmon.




**variety :** Pinotage | 100% Pinotage
**winery :** Swartland Winery
**winemaker :**
**wine of origin :** Swartland
**analysis :** **alc :** 13.18 % vol **rs :** 9.4 g/l **pH :** 3.21 **ta :** 6.4 g/l **va :** 0.31 g/l **so2 :** 150 mg/l **fso2 :** 26 mg/l
**type :** Rose **style :** Off Dry **body :** Soft **taste :** Fruity
**pack :** Bottle **size :** 750ml **closure :** Screwcap

**ageing :** Drink now.

**in the vineyard :** Warm, dry summers and cold, wet winters. Limited irrigation, mainly dry land and bush vine vineyards.

**in the cellar :** ***Fermentation*** **: Time, Temp and Method**
Pinotage grapes are crushed and skin contact is allowed for one to two hours. Pressed gently in tank press and the juice settled over night. The juice is fermented at 16 – 18 °C and the fermentation process is stopped at the required sugar level to produce this natural, slightly sweet wine.

***Post Blending*** **: Treatment**
Filtered and stored in stainless steel tanks until bottling.