

Tygerberg Perle Pinotage Rose 2015

2015 was the maiden vintage for our Perlé wine. Laden with characteristic strawberry and raspberry fruit flavours, this off-dry Rosé displays a refreshing sparkle on the palate with lingering red fruits.

A fun wine to be enjoyed liberally!

variety : Pinotage |

winery :

winemaker : Etienne Louw

wine of origin : Durbanville

analysis : alc : 12.53 % vol rs : 10.4 g/l pH : 3.56 ta : 5.6 g/l so2 : 69 mg/l

type : 0

pack : 0 **size :** 0 **closure :** 0

in the vineyard : Dry-land vineyards with an average yield of 12 tons/ha. North-facing slopes with Hutton soil type. The hedgerow trellising system is employed and the vineyards are spur-pruned. Average age of vines – 5 years.

in the cellar : Both the traditional French blanc de noir and saignée (pronounced sonyay) methods were employed in making this wine. The blanc de noir portion was picked at 22.5 °C from young vineyards and cooled to 10 °C overnight. 6 hours of skin contact was allowed before pressing, from where onwards white winemaking protocol was followed. 5% unfermenting pink juice was also drawn from our Pinotage open fermenters for the saignée portion. The juice was fermented with VIN13 at 12 °C. Prior to bottling, the wine was lightly sparged with carbon dioxide for a delicately refreshing sparkle!

