

Rhebokskloof Pearlstone Rosé 2014

A fresh wine style displaying a fruit salad of flavours and a juicy palate.

variety : Shiraz | 40% Shiraz, 35% Pinotage, 20% Cabernet Sauvignon, 5% Grenache

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin : Coastal Region

analysis : alc : 13.18 % vol rs : 4.2 g/l pH : 3.41 ta : 5.60 g/l fso2 : 20 mg/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : Soil type: Mostly decomposed granite

about the harvest: Harvested in February - March 2014

Balling: 22° - 24° B at harvest

in the cellar : Fermentation: Cold macerated for 4 hours on the skins for colour extraction. Free run juice transferred to stainless steel tanks. Cold fermented with a selected yeast.

Oaking: No wood used

Aging: Tank matured on lees for 3 months

