

## Koopmanskloof Pinotage Rosé 2016

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The wine has a vibrant salmon pink colour. Fresh aromas of strawberry and raspberry on the nose with hints of floral and citrus. Beautifully balanced on the palate with good natural acidity which results in a crisp clean finish.

Enjoy on its own, or with salads, open sandwiched or variety of fish dishes.

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**variety :** Pinotage | 100% Pinotage

**winery :** Koopmanskloof

**winemaker :** Stephan Smit

**wine of origin :** Stellenbosch

**analysis :** alc : 13.0 % vol   rs : 2.8 g/l   pH : 3.3   ta : 6.2 g/l

**type :** Rose   **style :** Dry   **taste :** Fruity

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

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**in the vineyard :** Soil type: Ferricret

Irrigation: Drip irrigation

Vineyards: Bushvine against Bottelary Hills; east-west row direction

**about the harvest:** Fruit harvested at 22° Balling.

**in the cellar :** Fruit selected from specific Pinotage blocks. Harvested beginning of February early in the morning. Skin contact for approximately 6 hours and then removed from the skins. Fermentation in stainless steel tank, as with white wine production. Inoculation with selected dried yeast, fermented for two weeks at temperatures of 12 - 14 degrees Celsius.

