

Delheim Pinotage Rose 2002

Salmon-pink colour. A deliciously harmonious wine with sugar and acidity in perfect balance. Crisp and refreshing on finish. Elegant nose with soft plum and strawberry fruit notes and floral touches. Very charming, versatile wine. Enjoy with salads, picnic style light lunches, light pates, cold meats or on its own.

variety : Pinotage | 90% Pinotage, 10% Muscat de Frontignan
winery : Delheim Wine Estate
winemaker : Conrad Vlok
wine of origin : Coastal
analysis : alc : 11.98 % vol rs : 7.0 g/l pH : 3.51 ta : 7.1 g/l
type : Rose
pack : Bottle

in the vineyard : Double row bushvine Pinotage from west-facing slopes in the Muldersvlei bowl, producing 12 tons per hectare; Muscat came from South-facing slopes higher up on Simonsberg Mountain.

about the harvest: The grapes were harvested by hand at 21.5° Balling.

in the cellar : Destalking and crushing followed by mash cooling. 8 hours skin contact with enzymes. Rack-off free run juice. Cold fermentation with the aid of selected yeast strains. Fermentation arrested with the centrifuge to retain residual sugar. Storage in steel tanks.

Bottling Date: April 2002

Release Date: 14 May 2002

Delheim Wine Estate

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www.delheim.com

