

African Sky Rosé 2001

Available in the U.K only

The winemaker describes the wine as having an attractive salmon orange colour. On the nose it shows aromas of freshly picked strawberries, while on the palate it reveals full, round, succulent and lingering fruity flavours and an excellent fruit acid and sugar balance. He recommends serving as a summer patio wine or with fish and seafood dishes.

variety : Pinot Noir | 60% Pinot Noir, 40% Cabernet Sauvignon

winery : African Sky Wines

winemaker :

wine of origin : Coastal

analysis : alc : 11.86 % vol rs : 10.1 g/l pH : 3.5 ta : 6.1 g/l

type : Rosé

in the vineyard : As its name suggests, the African Sky label carries a range of wines made in the vineyards of the Cape's famous winelands, graced by tall mountains and fanned by cooling maritime breezes, where the sky constantly changes to reflect a range of micro-climates. Sometimes shrouded in mist or stained by rain, sometimes bracingly clear, the sky is always fresh, clean and nurturing.

The wine is made from a blend of Pinot noir (60%) and Cabernet Sauvignon (40%).

The Cabernet Sauvignon grapes were selected from vineyards in the Stellenbosch and Durbanville areas, situated 165 to 245 metres above sea level. The vines were planted from 1988 to 1989 in deep, yellow-brown soils with a substructure of soft, decomposed rock.

The Pinot noir grapes were grown in Stellenbosch at an altitude of 230 metres above sea level in southwest to west-facing vineyards and planted in 1981 in yellow soils with a high clay content.

about the harvest: The grapes were picked by hand at 22° to 22,5° Balling. The Pinot noir was picked during mid-February and the Cabernet Sauvignon from mid to late March.

in the cellar : All vineyard blocks were individually vinified. The juice was fermented on the skins for 12 hours at 14°C, drawn off the skins and fermented dry to ensure a prominent fruitiness.