

Delheim Pinotage Rosé 2025

The Delheim Rosé is a dry style that reveals the elegant side of Pinotage. The colour is a pale salmon pink with the nose showcasing bright redfruit and vibrant acidity. On the palate you will find juicy red berries such as strawberries and cranberries with a slight ruby grapefruit note. The wine is dry, rounded and soft on the palate with the acidity and alcohol well balanced. This wine will pair well with any fresh seasonal salads, delicious or a picnic basket.

Pair with your favourite summer salad or try with spicy Thai soups or a selection of sushi.

variety : Pinotage | 100% Pinotage

winery : Delheim Wine Estate

winemaker : Nongcebo Langa

wine of origin : Coastal Region

analysis : alc : 12.5 % vol rs : 4.9 g/l pH : 3.38 ta : 6.6 g/l

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

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

Light and elegant body makes this wine perfect to turn any meal into the perfect occasion.

in the vineyard : Picking is done by hand only in the early mornings to keep the temperature as cold as possible. Grapes are de-stemmed and crushed before being transferred into a press where the juice is drained immediately and separated from skins.

about the harvest: Harvesting starts mid- to end January with the blocks selected for Rosé. With sufficient rain in the winter months and moderately warm weather from November to January the vineyards were in perfect condition with yields and quality above par.

in the cellar : The juice is clarified by means of floatation and racked to a fermentation tank.



Delheim Wine Estate

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