

## Porterville Cellars Rosé 2003

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**Swiss International Air Lines Award 2004 - Seal of Approval**

Delicate strawberry and fruit blossom undertones enchant the nose and carry through to the palate. This stylish full-bodied rose has a lingering aftertaste. The subtle sweetness makes it an ideal accompaniment for liver pate's, savoury snacks, curry or strongly spiced dishes.

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**variety :** Pinotage | 100% Pinotage

**winery :** Porterville Cellars

**winemaker :** André Oberholzer

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol   rs : 13.7 g/l   pH : 3.3   ta : 5.6 g/l   va : 0.42 g/l   so2 : 121 mg/l   fso2 : 28 mg/l

**type :** Rose

**pack :** Bottle

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Veritas 2003 - Bronze

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