

Delheim Pinotage Rosé 2003

International Wine & Spirit Competition 2004 - Silver

Veritas 2003 - Silver

Intense cape-ruby red colour. Concentrated strawberry flavours with floral tones on the nose. Wine is crisp with a refreshing finish. The first impression of fruit on the nose is also prominent on the palate. A very charming, versatile wine and part of Delheim's award winning range since 1976. Enjoy with salads, picnic style light lunches, patés, cold meats or simply on its own.

variety : Pinotage | 90% Pinotage, 10% Muscat de Frontignan

winery : Delheim Wine Estate

winemaker : Karen Mouton

wine of origin : Coastal

analysis : alc : 12.0 % vol rs : 7.2 g/l pH : 3.45 ta : 7.0 g/l

type : Rose

pack : Bottle

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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
Clone: Mixed

about the harvest: Hand picked grapes.

Sugar: 22.5 °B pH: 3.4 Total acidity: 8.5 g/l

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.



Delheim Wine Estate

Stellenbosch

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