

Delheim Pinotage Rosé 2004

Best in Class Silver - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2005 - Seal of Approval

Intense ruby red colour. Concentrated strawberry flavours with floral tones on the nose. Wine is crisp with a refreshing finish. A very charming, versatile wine and part of Delheim's award winning range since 1976.

Enjoy with salads, picnic style light lunches, pâtés, cold meats or simply on its own.

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

winery : Delheim Wine Estate

winemaker : The Delheim Team

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 6.4 g/l pH : 3.45 ta : 6.81 g/l

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

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

Grape Analysis: Sugar: 22.5 °Balling, pH: 3.4, Total acidity: 8.5 g/l

Clone: Mixed

in the cellar : Hand picked grapes. Destalking and crushing followed by mash cooling. 6 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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