

Slanghoek Vinay Rose 2003

Beautiful, light red colour. Well-weighted and made in friendly, easy drinkable style. Light and crisp with fruity tones with a slight touch of Pinotage's tannins.

Enjoy as an aperitif or with a selection of cheese & olives. Compliments seafood, pasta & chicken. Economical 1 liter packaging.

variety : Pinotage | 100% Pinotage

winery : Slanghoek Cellar

winemaker : Pieter Carstens & Team

wine of origin : Slanghoek

analysis : alc : 13.14 % vol rs : 7.27 g/l pH : 3.27 ta : 6.38 g/l va : 0.47 g/l so2 : 97 mg/l fso2 : 44 mg/l

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

pack : Bottle

ageing : Ready for consumption.

in the vineyard : Supplier: I.F. du Toit

Area planted: 6.2 ha

Age of vines: 8 years

Rootstock: Richter 110

Clone: PI 48 & PI 50

Trellis system: Bush vines

Irrigation: Dry Land

Vine density: 3 333 vines / ha

Soil: Deep, rocky terrace

Climate: Continental

about the harvest: Harvested by hand on the 6th of February 2003.

in the cellar : Crushing / Destemming: Crushed and destemmed by machine

Tanks (type): Stainless Steel with cooling after racked from red fermenter

Fermentation protocol: Stainless Steel with cooling, 14Å° C for 18 days, no Malolactic Fermentation

Fining: Bentonite

Filtration: Bulk filtration with diatomaceous earth

Stabilisation: Minus 4Å° Celsius for 5 days

