



**DELHEIM**  
worth the journey



## PINOTAGE ROSÉ

### COMPOSITION

90.3% Pinotage, 3.5% Muscat de Frontignan

### ORIGIN

Coastal region, South Africa

### HARVEST OVERVIEW AND GRAPE ANALYSIS

Pinotage grapes were harvested from different vineyards in the Coastal region. Although we had severe dry conditions, the average temperature during the harvest period was cooler than previous years. This resulted in a slower ripening period that enabled us to pick the grapes at the right sugar level. The drought affected the size of the berries significantly and also the yield per ton. The first grapes were harvested on the 24th January ten days later than last year.

Sugar level: 22 Balling          pH:3.16          TA: 7.14 g/l

### VINIFICATION

Picking is done by hand only. Grapes are destemmed and crushed before being transferred into a press where the juice is drained immediately and separated from the skins. The juice is clarified by means of flotation and racked to a fermentation tank. Fermentation is done by a few selected yeast strains at different fermentation temperatures in order to obtain a diverse aroma profile. Only two products namely bentonite and a protein fining product produced by isolating proteins from potatoes or peas, are used to fine the juice and wine. Filtering was done before bottling.

BOTTLING DATE  
MARCH 2018

RELEASE DATE  
MAY 2018

### ANALYSIS

Residual Sugar:	4.8 g/l
Alcohol:	12.49%
pH:	3.19
Total Acidity:	6.0 g/l

### TASTING NOTES

Our celebrated Pinotage Rose has a rich salmon colour with a vibrant pink hue. Notes of pomegranate, cranberry with nuances of candy floss and floral notes add to the complexity of this wine. Delicate flavours of red berry fruit linger on the palate and add to the freshness of the wine. There is no limit when it comes to food that will match this elegant rose. From pastas to chicken and shellfish. Being a vegan friendly wine, vegans can enjoy a roast vegetable- or summer salad. Enjoy with good company, perfect for any occasion.