



DELHEIM

worth the journey

PINOTAGE ROSÉ 2017

COMPOSITION

96% Pinotage, 4% Muscat de Frontignan

ORIGIN

Stellenbosch, South Africa

VINEYARDS

The grapes were harvested from bush and trellised vineyards, mainly on decomposed granite soils with portions on high sand fractions.

VINIFICATION

The handpicked grapes were destalked, crushed and mash-cooled. Minimal skin contact was given; the juice was inoculated with selected yeast strains and underwent fermentation at low temperatures in tanks for ten days, after which it was racked and given a light fining.

Vegan friendly- no animal proteins were used during the fining processes.

BOTTLING DATE

July 2017

ANALYSIS

Residual Sugar:	6.2 g/l
Alcohol:	12.69%
pH:	3.32
Total Acidity:	6.5 g/l

TASTING NOTES

Vibrant, light pink in colour. Concentrated cranberry and pomegranate aromas together with floral undertones. The palate is fresh and lively with a balanced acidity. Complex ripe summer berry flavours follow through on the finish.

MATURATION

Drink now or within 2 years from vintage.

SUSTAINABILITY

The bottle features the Integrated Production of Wine and Environmentally Sustainable Production seal, one of the first wines in SA to be thus approved by the Wine and Spirits Board.

