



# 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.

### GRAPE ANALYSIS

Sugar: 20.2 - 22.7°B    pH: 3.21 - 3.35    Total acidity: 6.8 - 9.3 g/l

### VINIFICATION

The handpicked grapes were destalked, crushed and mash cooled. No skin contact was given; the juice was inoculated by selected yeast strains and underwent fermentation at low temperatures in tanks for 10 days, after which it was racked and given a light fining. Vegan friendly- no animal proteins were used during the fining processes.

### BOTTLING DATE

March 2017

### RELEASE DATE

March 2017

### ANALYSIS

Residual Sugar:	5.16 g/l
Alcohol:	12.50%
pH:	3.27
Total Acidity:	6.69 g/l

### TASTING NOTES

Vibrant, light pink in colour. Concentrated cranberry and pomegranate aromas filled 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.