

1702



WINE ESTATE



## PINOTAGE ROSÉ

**VINTAGE:**  
2018

**ORIGIN:**  
Cape Town

**CLIMATE:**  
Meerendal has a Mediterranean climate with warm, dry, summers with a unique pattern of cool winds. Winters are cold and wet with an annual rainfall on the estate of a mere 550mm.

**SOIL:**  
Tukulu and Glenrosa

**VINIFICATION:**  
Grapes were harvested at 23 °Balling from a yield of 10 ton/ha. The juice was given a 3 - 4 hour skin contact before a light pressing took place. Fermentation took place with a special yeast over a period of 14 days at a temperature of 15° C.

**ANALYSIS:**  
Alcohol: 13.34 %vol.  
Residual Sugar: 12.5 g/l.  
Total Acidity: 5.8 g/l.  
pH: 3.48

**DESCRIPTION:**  
The wine has a brilliant dark salmon pink colour. Fresh sweet strawberries and cream, with Turkish delight and candy floss flavours emerge from the glass. These excellent flavours continue on the palate and the perfect sugar and acid balance leave a delicious soft and lingering fruity aftertaste. The wine is just off - dry but the intense fruit flavours make this a great drinking as well as food wine.

**SERVING SUGGESTION:**  
This delightful Rosé wine will be very enjoyable with salads, fish, roast chicken, creamy pastas and pork. Always serve chilled.