



# DELHEIM

worth the journey

## PINOTAGE ROSÉ 2015

### COMPOSITION

96% Pinotage, 4% Muscat de Frontignan

### ORIGIN

Stellenbosch, South Africa

### VINEYARDS

The Pinotage is from vineyards on west-facing slopes in the Muldersvlei bowl, which produces on average 8 tons per hectare. Soil type: Hutton. The Muscat is from a south-facing slope higher up on the Simonsberg mountain with a yield of 7 tons per hectare. Soil type: Sandy - loam.

### GRAPE ANALYSIS

Sugar: 20.8 -22.5°B      pH: 3.12      Total acidity: 7.6 g/l

### VINIFICATION

The handpicked grapes were destalked, crushed and mash cooled. Light skin contact was given followed by gentle pressing. The juice was inoculated by selected yeast strains and underwent fermentation at low temperatures in tank, after which it was racked and given a light fining. Vegan friendly – no animal proteins were used during the fining processes.

### BOTTLING DATE

March 2015

### RELEASE DATE

June 2015

### ANALYSIS

Residual Sugar:	5.2 g/l
Alcohol:	12.50%
pH:	3.32
Total Acidity:	6.0 g/l

### TASTING NOTES

Vibrant, light pink in colour. Crisp acidity with sweet berry fruit. The wine is still primary with cranberry, strawberry and floral aromas on the palate and nose.

### 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.

