

## PINOTAGE ROSÉ 2011



### COMPOSITION

95% Pinotage, 5% 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 9 tons per hectare(2.4kg/vine). Soil type: Hutton. The Muscat is from a south-facing slope higher up on the Simonsberg mountain with a yield of 5 tons per hectare(1.kg/vine). Soil type: Sandy-loam.

### GRAPE ANALYSIS

Sugar:21 -22°B      pH: 3.3      Total acidity: 7.5 g/l

### VINIFICATION

The handpicked grapes were destalked, crushed and mash cooled. After two to four hours of skin contact, the grapes were pressed and the juice left to settle overnight. After cold-fermentation with the aid of selected yeast strains, the fermentation was arrested by centrifuge to retain the residual sugar. Bottled with a screw cap.

### BOTTLING DATE

March 2011

### RELEASE DATE

April 2011

### ANALYSIS

Residual Sugar:      5.80 g/l  
Alcohol:              12.49%  
pH:                    3.37  
Total Acidity:        6.30 g/l

### TASTING NOTES

With radiant hues of pink with layers of strawberry and raspberry aromas, this wine is medium dry and crisp, with a refreshing finish.

### 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.

### BAR CODES

1 x 750ml:      600 2083 00 0230  
6 x 750ml:      1600 2083 00 0817



Groeners Pinotage