

DELHEIM

South Africa

PINOTAGE ROSÉ 2010

VINEYARD REPORT : 94% Pinotage & 6% Muscat de Frontignan
Pinotage from west-facing slopes in the Muldersvlei bowl, producing ± 6 tons per hectare; Muscat came from south-facing slopes higher up on Simonsberg Mountain.

GRAPE ANALYSIS : Sugar: 22 °B pH: 3.30 Total acidity: 8.5 g/l

CELLAR REPORT : Grapes were harvested by hand. Destalking and crushing followed by mash cooling, and 2-4 hours skin contact, followed by pressing and overnight settling of juice. Cold fermentation with the aid of selected yeast strains. Fermentation was arrested by centrifuge to retain residual sugar.

BOTTLING DATE : March 2010 **RELEASE DATE:** May 2010

ANALYSIS : Sugar: 5.7 g/l Alcohol: 12.42 vol. % pH: 3.36 Total Acidity: 6.5 g/l

TASTING : Radiant hues of pink with layers of strawberry and raspberry aromas. The wine is medium dry, crisp with a refreshing finish.



This wine 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.

Top Rosé in Germany as rated by the German trade on quality image and sales for the year in Germany. Weinwirtschaft Magazine January 2008 and again in January 2009.

Silver Medal Mondial de Rose in France

UK Sommelier Wine Awards – gold list selected for versatility, character, food friendliness and value for money.

Screw Cap closure.

BAR CODE: BOTTLE 6002083 000230

6 X 750ML 16002083 000817



Groeners Pinotage

WINES OF ORIGIN SIMONSBURG STELLENBOSCH

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