



DELHEIM

worth the journey



DELHEIM PINOTAGE ROSÉ 2020

VARIETAL

Pinotage

ORIGIN

Coastal Region, South Africa

HARVEST OVERVIEW AND GRAPE ANALYSIS

Harvesting starts mid-January with the blocks selected for rosé. With sufficient rain in the winter months and moderately warm weather from November to January the vineyards were in perfect condition with yields and quality above par.

VINIFICATION

Picking is done by hand only in the early mornings to keep the temperature as cold as possible. Grapes are de-stemmed and crushed before being transferred into a press where the juice is drained immediately and separated from the skins. Only the free run juice and some of the lightly pressed juice at 0,5bar is used. The juice is clarified by means of floatation and racked to a fermentation tank. Fermentation is done by a few selected yeast strains at different fermentation temperatures in order to obtain a diverse aroma profile. After fermentation the wine is then blended and receives a very light filtration just before bottling.

ANALYSIS

Residual Sugar:	3.0 g/l
Alcohol:	12.5%
pH:	3.36
Total Acidity:	6.5 g/l

TASTING NOTES

The 2020 vintage produced another Delheim classic dry rose revealing the elegant side of Pinotage with an ethereal light salmon pink colour, a bouquet of fresh strawberries and orchard flowers with a palate that is delicately constructed around a fresh acid backbone that displays notes of pink grapefruit, berries and sweet cherries. Light and elegant body makes this wine perfect to turn any meal into the perfect occasion.



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