

# MAASTRICHT

## Pinotage Rosé 2023



### From the vineyard

The fertile Durbanville soil, quality of the dry-land Pinotage grape, the high rainfall and warmer summer days and cooler nights all contribute to the quality of Maastricht wines.

### In the cellar

The Pinotage grapes were machine-harvested at 23.5 °. Baling in the early morning hours, allowing the grapes to arrive cool in the cellar. After crushing and de-stemming, the grapes were lightly pressed. The juice was fermented with combinations of VIN 13 yeast strain in stainless steel tanks at 14-16° C. After fermentation, the wine was allowed to mature on the lees for a minimum of two months to gain extra complexity.

### The winemakers notes

Beautiful salmon coloured Pinotage Rose with notes of pomegranate, cranberry with nuances of candy floss and floral notes add to the complexity of this wine.

### Analysis:

ALC: 13.13 %

RS: 3.3 g/L

pH: 3.53

TA: 5.53 g/L