

MAASTRICHT

Pinotage Rose 2024



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 21.5 ° Balling 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

This elegant Pinotage Rosé displays a captivating salmon hue, revealing delightful flavours of pomegranate and cranberry complemented by hints of candy floss and floral undertones, enhancing its intricate character.

Analysis:

ALC: 11.44 %

RS: 3.4 g/L

pH: 3.54

TA: 5.9 g/L