

MAASTRICHT

Pinotage Rose 2026

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 hand-harvested at 22.5 ° 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 refined Pinotage Rosé showcases a stunning salmon hue and opens with vibrant notes of pomegranate and cranberry. Subtle hints of candy floss and delicate floral undertones add depth and complexity to its charming character.



Analysis:

ALC: 13.12 %

RS: 4.3 g/L

pH: 3.53

TA: 6.0 g/L