



THE POST TREE Pinotage Rosé

Cultivar:	Pinotage
Wine of Origin:	Swartland
Winemaker:	Eric Saayman
Viticulturist:	Tharien Hansen
Vineyard:	Supplementary irrigated trellised vines.
Production:	12 tons per hectare.
Harvest detail:	Harvested at an average of 24 degrees balling.

Cellar treatment:

100% Pinotage grapes were harvested early in the morning and left on the skins until enough colour and flavour were extracted. The juice was settled overnight and then inoculated with selected yeast. Cold fermentation ensured capturing of all the natural fruit flavours.

Tasting notes:

The Pinotage Rosé offers this exclusive South African cultivar in a dry, but fresh and fruity style. An elegant Rosé bursting with flavours of fresh strawberries and ripe cherries, but without the cloying sweetness of an average Rosé.

Serve:	Enjoy well-chilled with lighter meals like pasta, salmon and salads or as a glass on its own with good friends.
Ageing:	Drink now or within a year.

Alcohol:	13.04%
Residual Sugar:	4.9g/l
Total Acidity:	5.9g/l
pH:	3.46

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