

Stonecross Pinotage Rosé 2018



Tasting notes:

Light salmon pink colour. Aromas of strawberries, raspberries and sweet tropical fruit on the nose. On the palate there is lingering flavours of fresh strawberry and tropical fruit. The wine has a very appealing salty taste with very good balanced acidity.

Food Pairing:

Smoked salmon, Trout and Snoek. Parma ham and ripe figs. Crayfish, seafood Paella and Bouillabaisse soup. Ratatouille and vegetable moussaka.

Blend:

100% Pinotage

Vinification:

Grapes from 2 different blocks on the estate were used. Grapes were hand harvested to minimize color extraction. Reductive winemaking techniques were used to ensure fresh fruit forward style. Grapes were destemmed and lightly crushed. Skin contact for only 2 hours before pressing. Specific Sauvignon Blanc yeast was used to ferment the juice. 2 months of lees contact adds mouth feel.

Area of origin:

Western Cape

Analysis:

Alc.: 13.65%

RS: 2.4 g/l

Maturation:

1 - 3 years

Winemaker:

Ferdi Visser