

Stonecross Pinotage Rosé 2024



Awards & Accolades:

Winner – ABSA Top 10 Pinotage Rosé competition 2024

Tasting notes:

Very appealing pale salmon colour. Alluring aromas of strawberries, sweet cherries, nectarines, and candy floss on the nose. On the palate smooth on entry coupled with a strawberry sorbet sensation. An exceptional balance between soft acidity opening up layers of fruit. Lingering strawberry flavours with surprisingly salivating salty finish.

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 selected specifically for this wine. Grapes were hand harvested to minimize colour extraction. Reductive winemaking techniques were used to ensure fresh fruit forward style. Grapes were destemmed and lightly crushed. A batch of whole bunch used in a gentle Champagne press cycle for soft extraction of colour without the loss of flavor components. Immediate separation of juice from the skins. Perfect taste sensation of a delicate balance between fruit and acidity. Wine is left on fine lees for two months which adds to mouth feel.

Area of origin:

Western Cape

Analysis:

Alc.: 13%

RS: 2.44 g/l

Maturation:

1 - 3 years