

Stonecross Pinotage Rosé 2022



Awards & Accolades:

Gilbert & Gaillard International Wine Awards 2022 – Gold
Rosé Wine and Spirits Challenge 2022 - Gold

Tasting notes:

Very appealing subtle rose gold colour. Alluring aromas of strawberries, sweet cherries, nectarines, and candy floss on the nose. On the palate the wine has a strawberry sorbet entry with exceptional balance between acidity and 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 in the first batch, with the second batch giving the perfect taste sensation of a delicate balance between fruit and acidity. Wine is left on the fine lees for two months which adds to mouth feel.

Area of origin:

Western Cape

Analysis:

Alc.: 12.50%
RS: 2.85 g/l

Maturation:

1 - 3 years