



Kleine Rust Cellar Pinotage Rosé 2011

main variety Pinotage

vintage 2011

analysis

type Rose

producer Stellenrust Wine Estate

winemaker Tertius Boshoff

wine of origin Stellenbosch

tasting notes

A Rose made in a lighter style of summer drinking from our true South African grape variety Pinotage. The reason why we select Pinotage is for its tremendous fruit and lovely peach flavours.

This wine shows ample summer fruits on the nose - it is highly concentrated with raspberry, cherries and ripe peach and apricot notes. These flavours are carried forward onto the palate ending in a rich and soft aftertaste.

blend information

100% Pinotage

food suggestions

To be enjoyed with salads, pizzas or any occasion that calls for cheerful celebration!!

in the vineyard

The grapes used for this wine comes from 15 year old trellised vines planted in the Bottelary Hills. The vineyards are planted in decomposed granite.

about the harvest

Grapes are picked at a ripeness of around 22° Balling.

in the cellar

The juice was allowed skin contact with the grapes for a maximum of 6 hours. The juice is separated from the skins and then inoculated with a homemade brew of yeast.

It is fermented cold in stainless steel tanks over a period of 2 to 3 weeks at between 11° - 15° C and left for a short while afterwards on its fermentation lees to extract even more flavour.