



Kleine Rust Rosé (Pinotage) 2016

main variety Pinotage

vintage 2016

analysis alc: 12.5 | ph: 3.22 | rs: 4.7 | ta: 6.3

type Rose

producer Stellenrust Wine Estate

style Off Dry

winemaker Tertius Boshoff

wine of origin Stellenbosch

tasting notes

A strawberry soufflé at its best. 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 7-17 year old trellised vineyards planted in the Bottelary Hills to decomposed granite. Grapes are specifically grown for making Rosé and canopy control forms an intrinsic part of vineyard management. By reducing the size of the canopy and getting better sun expo-sure, we manage sun kissed ripeness at lower sugar and therefore lower alco-hol levels.

about the harvest

Grapes are picked at a ripeness of 22° Balling and the juice allowed skin contact with the grapes for a maximum of 6 hours.

in the cellar

The juice is separated from the skins and then inoculated with a homemade brew of yeast typical to aromatic white varieties.

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

Assistant Winemaker: Herman du Preez