

PINOTAGE ROSÉ 2018

BACKSBERG > PREMIUM RANGE

ORIGIN

CLIMATE

SOIL TYPE

VITICULTURE

VINIFICATION

BLEND

AGEING POTENTIAL

ANALYSIS

BACKSBERG

PINOTAGE ROSÉ

SOUTH AFRICA

TASTING NOTE

FOOD PAIRING

Paarl

Mediterranean

Simonsberg slopes of weathered granite and clay loam soils.

Lyre system vines with sun-worshiping, open-armed vines ensure maximum ripeness.

Pinotage grapes are picked before they are fully ripe at 21 degree Balling with the red fruit being processed similarly to a white wine. The grapes are crushed and pressed, followed by a cool fermentation in stainless steel.

Pinotage

Enjoy within two years

R/S (g/l): 4.8 pH: 3.3

TA: 5.7 Alc. % (vol.): 12.5

Red fruit flavours of cherry and strawberry give way to minty freshness gleaned from earlier picked fruit. Lightly tinted from red grape skins, this salmon hued wine is fruity and juicy on the palate. Low in tannins, it displays delightful notes of melon, ripe tropical fruit and strawberry.

Pair with seafood dishes and salads or enjoy with light lunches. The perfect partner to Mediterranean platters of olives, cheese, charcuterie and French bread.

