

Stonecross Pinotage Rosé 2019



Tasting notes:

Very appealing pale copper pink 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. Skin contact for only 1 hour before a light pressing. Specific Sauvignon Blanc yeast was used to ferment the juice. 2 months of lees contact adds mouth feel.

Area of origin:

Western Cape

Analysis:

Alc.: 13.42%
RS: 1.63 g/l

Maturation:

1 - 3 years

Winemaker:

Ferdi Visser