



Koopmanskloof Pinotage Rosé 2016

main variety Pinotage

vintage 2016

analysis alc: 13.0 | ph: 3.3 | rs: 2.8 | ta: 6.2

type Rose

producer Koopmanskloof

style Dry

winemaker Stephan Smit

taste Fruity

wine of origin Stellenbosch

tasting notes

The wine has a vibrant salmon pink colour. Fresh aromas of strawberry and raspberry on the nose with hints of floral and citrus. Beautifully balanced on the palate with good natural acidity which results in a crisp clean finish.

blend information

100% Pinotage

food suggestions

Enjoy on its own, or with salads, open sandwiched or variety of fish dishes.

in the vineyard

Soil type: Ferricret

Irrigation: Drip irrigation

Vineyards: Bushvine against Bottelary Hills; east-west row direction

about the harvest

Fruit harvested at 22° Balling.

in the cellar

Fruit selected from specific Pinotage blocks. Harvested beginning of February early in the morning. Skin contact for approximately 6 hours and then removed from the skins. Fermentation in stainless steel tank, as with white wine production. Inoculation with selected dried yeast, fermented for two weeks at temperatures of 12 - 14 degrees Celsius.