



## Rosé de Pinotage 2007 by L'Avenir

Wine of Origin Western Cape



**Grape varieties:** 100% Pinotage

**Vineyard region:** Trellised vineyard on Northern slope. Glenrosa soils

**Harvest date:** First half of February 2007

**Yeast:** [Selected strains Saccharomyces Cerevisiae](#)

**Fermentation:** 22 [days at 16°C - 18°C](#) in stainless steel tanks

**Maceration:** 3 Hours on skins to extract colour and flavour.

**Malolactic fermentation:** None

**Maturation:** No wood

**Fining:** Bentonite and [Isinglass](#)

### Wine analysis:

Alc/Vol:	12.5%
Acidity:	3.98 g/L
PH:	3.18
Residual sugar:	4.57 g/L

**Bottling:** Cold stabilized and sterile filtered at bottling under vacuum to retain fruit and freshness

**Vintage:** A very good vintage for the Pinotage variety. Abundance of fruit and well-balanced natural acids give a great end result

**Tasting:** Lively nose, full of fruit on the palate with refreshing balanced aftertaste



A gentle pastel-pink



Sweet strawberry and candy-floss backed with ripe melon and floral flavours



Fresh hint of strawberry and lime, with a crisp aftertaste