



DELHEIM
worth the journey



DELHEIM PINOTAGE ROSÉ 2019

VARIETAL
Pinotage

ORIGIN
Coastal Region, South Africa

HARVEST OVERVIEW AND GRAPE ANALYSIS

The Pinotage grapes used for the rosé were harvested from selected vineyards perfect for the style of wine. 2019 was one of the coldest harvest seasons, which resulted in the ideal conditions for rosé grapes. The wine had a naturally good acidity with and balance fruit flavour profile.

Sugar level: 21.5 - 22 Balling pH:3.56 TA: 6.2 g/l

VINIFICATION

Picking is done by hand only. Grapes are destemmed and crushed before being transferred into a press where the juice is drained immediately and separated from the skins. The juice is clarified by means of rotation and racked to a fermentation tank. Fermentation is done by a few selected yeast strains at different fermentation temperatures in order to obtain a diverse aroma profile. Only two products namely bentonite and a protein binding product produced by isolating proteins from potatoes or peas, are used to clarify the juice and wine. Filtering was done before bottling.

BOTTLING DATE
MARCH 2019

RELEASE DATE
MAY 2019

ANALYSIS

Residual Sugar:	4.9 g/l
Alcohol:	12.5%
pH:	3.54
Total Acidity:	6.0 g/l

TASTING NOTES

The ever-popular Delheim Pinotage Rosé has a light salmon colour with a soft pink hues. With colder weather conditions during the harvest of Pinotage grapes used for this wine, you will enjoy an elegant rosé which is driven by fresh fruit flavours, lead by juicy berry characters. Notes of pomegranate, cranberry with nuances of candy floss and floral notes add to the complexity of this wine. Food pairing possibilities are endless - from light pasta dishes to roast chicken or shellfish. Being a vegan friendly wine, vegans can enjoy a roast vegetable- or summer salad. Enjoy with good company, perfect for any occasion.



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