



# DELHEIM

worth the journey

## DELHEIM PINOTAGE ROSÉ 2023

### COMPOSITION

Pinotage

### ORIGIN

Coastal, South Africa

### ANALYSIS

Alcohol:	12.5%
Residual Sugar:	4.7 g/l
Total Acidity:	5.8 g/l
pH:	3.37

*First Pinotage Rosé produced in South Africa back in 1976.*



Pair with your favourite summer salad or try with spicy Thai soups or a selection of sushi.

### HARVESTING

Harvesting starts mid- to end January with the blocks selected for Rosé. With sufficient rain in the winter months and moderately warm weather from November to January the vineyards were in perfect condition with yields and quality above par.

### VINIFICATION

Picking is done by hand only in the early mornings to keep the temperature as cold as possible. Grapes are de-stemmed and crushed before being transferred into a press where the juice is drained immediately and separated from the skins. Only the free run juice and some of the lightly pressed juice at 0,5 bar is used. The juice is clarified by means of floatation 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. After fermentation the wine is then blended and receives a very light filtration just before bottling.

### TASTING NOTES

The Delheim Rosé is a dry style that reveals the elegant side of Pinotage. The colour is a pale salmon pink with the nose showcasing bright red fruit and vibrant acidity. On the palate you will find juicy red berries such as strawberries and cranberries with a slight ruby grapefruit note. The wine is dry, rounded and soft on the palate with the acidity and alcohol well balanced. This wine will pair well with any fresh seasonal salads, delicious sushi or a picnic basket.



### AWARDS & ACCOLADES

Rosé Rocks SA Double Gold Winner 2023  
3 Stars Platter's Guide 2024



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