

SERENGETI

Dry Rosé



CONDITIONS

Warm, dry summers and cold, wet winters. Limited irrigation, mainly dry land and bush vine vineyards.

FERMENTATION TIME, TEMPERATURE & METHOD

Pinotage grapes are crushed and skin contact is allowed for one to two hours. Pressed gently in tank press and the juice settled over night. The juice is fermented at 16 – 18 °C and the fermentation process is stopped at the required sugar level to produce this natural, slightly sweet wine.

POST BLENDING TREATMENT

Filtered and stored in stainless steel tanks until bottling.

WINEMAKER'S COMMENT

Colour

Typical lively onion skin color.

Bouquet

Banana, plum and creamy strawberry flavours from the Pinotage on the nose.

Palate

A soft and well-structured palate of fresh berries that lingers on the finish.

Cellaring

Drink now.

Food Pairing

Excellent alone or as an accompaniment to starter such as caviar, prosciutto or smoked salmon

Notes:

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