



Rosé 2008

Wine of Origin Coastal Region

Blend:

Pinotage 100%

Production:

1,500 cases of 12 (first release, limited volumes)

Grape source:

100% Perdeberg Hills in Paarl

Wine analysis:

Alc 13.0% • RS 2.9 g/l • TA 5.9 g/l • pH 3.25

Winemaking techniques:

All bush vine (un-trellised) vineyards grown without irrigation in mainly Malmesbury shale soils. Grapes were hand-harvested, then destemmed and crushed. After 3 hours skin contact in the press, the juice and skins were gently pressed and fermented at cool temperatures in stainless steel tanks. The wine was left on its lees for 2 months, then fined and filtered before bottling.

Vintage conditions:

The growing season was cool with lower than average temperatures, good winter rainfall and a long growing season. Average yield was 7 tons/ha. Grapes were healthy and showed excellent phenolic ripeness, producing lower alcohol levels than typical. Excellent colour intensity and expressive fruit characters.

Wine description & food pairing:

This first release of Rosé from MAN Vintners has a pale salmon pink colour with aromas of cut summer fruit and strawberries. On the palate the wine is crisp and refreshing with red berry fruit flavours and a hint of sweetness. A refreshing rosé well suited for sipping on a hot summer's day. Pairs well with most light dishes. Serve chilled.



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