



## Rosé 2009

### Wine of Origin Coastal Region

**Blend:**

Shiraz 50%, Pinotage 31%, Cabernet Sauvignon 19%

**Production:**

1,750 cases of 12

**Grape source:**

65% Stellenbosch, 35% Agter-Paarl

**Wine analysis:**

Alc 13.5% • RS 4.0 g/l • TA 6.6 g/l • pH 2.89

**Winemaking techniques:**

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:**

2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

**Wine description & food pairing:**

This Rosé from MAN Vintners has a bright cherry-pink colour with aromas of strawberries and tropical fruit. 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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