

Rosé 2012

Wine of Origin Coastal Region



Blend:

Pinotage 91% Pinot Noir 9%

Production:

2,000 cases of 12

Grape source:

91% Agter-Paarl, 9% Stellenbosch

Wine analysis:

Alc 13.0% • RS 9 g/l • TA 5.73 g/l • pH 3.38

Winemaking techniques:

Harvesting was done by hand. Bunches were de-stemmed and crushed. After 5 hours skin contact in the press, the juice and skins were gently pressed and fermented at cool temperatures in stainless steel tanks. Fermentation was stopped early to retain some residual sugar to balance the acidity.

Vintage conditions:

The 2011 vintage in the Agter-Paarl region was a very good vintage for both red and white wines. With dry weather and little rain throughout the growing season, the vines remained healthy and ripened their fruit easily. The crop was smaller than usual, but the grapes were of a high quality. The harvest was much earlier than usual. Overall the whites were very aromatic and showed typical varietal characteristics.

Vineyard information:

At MAN Vintners we seek to identify unique, interesting parcels of vines on our growers' farms and find ways to showcase these special vineyards. In the Agter-Paarl region we have a fantastic resource: over 200 hectares of vines older than 25 years.

In this new Rosé we selected a 10 year old, dry-farmed, un-trellised ("bush-vine") Pinotage vineyard on the Eenzaamheid farm in Agter-Paarl.

Wine description & food pairing:

This MAN Rosé is bright cherry-pink in colour, with aromas of strawberries, rose petals, candy and tropical fruit. The wine is crisp and refreshing with red berry fruit flavours, finishing with a hint of sweetness. A refreshing rosé well suited for sipping on a hot summer's day, yet having enough depth to pair well with richer foods. Serve chilled.



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