



CAPE PINK 2010

Tasting Note

The aromas is a lovely fresh blend of red fruits, cherry, strawberry, blueberry along with some confectionary notes, jubes. It is a lively and uncomplicated aroma. The palate is smooth and gentle with similar fruit flavours as the aroma. It finishes with a nice level of fruit sweetness, leaving a lingering ripe strawberry flavour.

Winemaking Notes

This wine is a blend of Merlot (64%) and Riesling (36%) from the Clairault property. The Merlot is fermented on skins for 3 days prior to pressing to extract just enough colour to give this wine its deep pink hue, and also to avoid extraction of tannin. The fermenting merlot juice is then blended with the white Riesling juice to continue fermenting under cool temperatures in stainless steel. Just before the completion of ferment, it is chilled to zero degrees to stop the fermentation and leave some residual sugar in the wine. The wine is then stabilised against protein and tartrate, filtered and bottled.

This rose style wine is made to be served chilled.

Analysis

Baume at Picking: 12.5 – 13.0

Titrateable Acidity: 6.2

Alcohol: 13.5

pH: 3.11

Residual Sugar: 9.1

