



# NEETHLINGSHOF

ESTATE WINE

## ESTATE RANGE

### ROSE | 2020



#### THE VINEYARDS

The Pinotage grapes were sourced from a 21-year old south-east facing vineyard, 125m above sea level. They receive supplementary irrigation through a drip system only when necessary.

#### THE WINEMAKING

The grapes were picked by hand early March at an average of 24° Balling, crushed and destalked. The juice was immediately separated from the skins to prevent too much colour extraction. After clarification of the juice by flotation, fermentation took place in stainless-steel tanks at temperatures of around 14°C. After fermentation, the wine was allowed a short time on the lees before being prepared for bottling. Only a light fining was needed to ensure stability of the wine before final filtration. Total production was 2800 bottles.

#### WINEMAKER'S COMMENTS

**Colour:** Beautiful, soft pomegranate hue.

**Aroma:** Refreshing aromas of ruby grapefruit with hints of strawberries and fynbos with a wonderful crisp finish.

**Palate:** An unassuming, medium-bodied wine, packed with pomegranate and ruby grapefruit flavours with a crisp and bright aftertaste.

**Maturation potential:** This wine is ready to drink now but will develop further over the next two year.

#### FOOD PAIRING

Excellent enjoyed on its own, as a base for cocktails or served with salmon or prawn pasta and carpaccio, sushi, smoked cold meats as well as salads. Also a great match with fruit based desserts or strawberries drizzled with balsamic vinegar.

#### CHEMICAL ANALYSIS

Alcohol: 13.75 by volume

Residual sugar: 2.15 g/l

Total extract: 24.5 g/l

Total acidity: 5.79 g/l

pH: 3.61

Total Sulphur: 119 ppm

\*Strict VEGAN guidelines were adhered to during the entire farming and winemaking process