



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

ROSE | 2021



THE VINEYARDS

The Pinotage grapes were sourced from a 28-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 late February at an average of 22° 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 4395 bottles.

WINEMAKER'S COMMENTS

Colour: Pale Pink

Aroma: Pronounced aroma intensity of cranberries, melon, strawberry and a hint of candy floss.

Palate: Dry wine, light to medium bodied, with a flavour profile of cranberry, candied fruit and ruby grapefruit. The wine boasts a crisp and clean finish.

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

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:	12.72 by volume
Residual sugar:	1.1 g/l
Total extract:	20.5 g/l
Total acidity:	6.1 g/l
pH:	3.36
Total Sulphur:	49 ppm

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