


PULPIT ROCK
Winery

TECHNICAL DATA SHEET & TASTING NOTES:

WINE: STORIES Pinotage Rosé

VINTAGE: 2022

WINE OF ORIGIN: Swartland

WINE ELABORATION: Manual harvesting of grapes. Four hours skin contact for the extraction of a light pink colour. Fermentation maintained at a controlled temperature (14-16 °C) in stainless steel tank. After fermentation the wines was left on the lees for approximately two months to enhance complexity.

TECHNICAL INFORMATION

Varietal composition: 100% Pinotage

Type of wine: Rosé

Geographical location: Riebeeckberg

Vineyard: Trellised, 8 tons/ hectare

Alcohol: 12.73%

Total acidity: 6.0g/L

pH: 3.54

Volatile acidity: 0.26 g/l

Residual sugar: 2.00 g/l

TASTING NOTES: The wine has ripe peach and apricot aromas, with attractive raspberry and tropical fruit. Mouthfeel shows good volume and soft aftertaste.

Serving temperature: 12°C

SERVING SUGGESTION: Perfect match for summer salads, smoked salmon and lovely as a welcoming drink with canapés.

