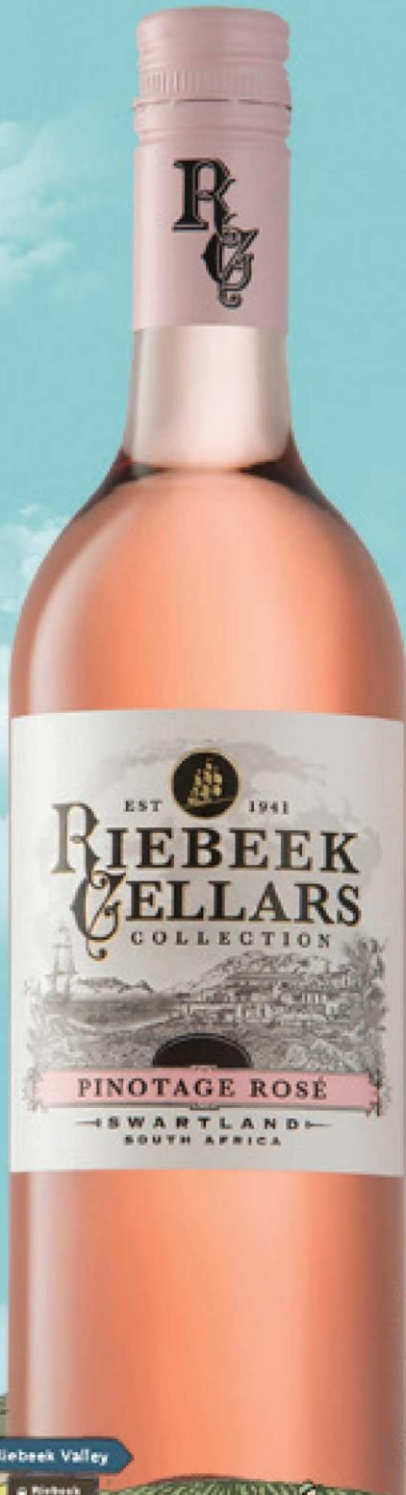


EST 1941
**RIEBEEK
 & CELLARS**



Cultivar
 Pinotage

Wine of Origin
 Swartland

Winemaker
 Eric Saayman

Viticulturist
 Tharien Hansen

Vineyard
 Supplementary irrigated trellised vines.

Production
 12 tons per hectare.

Harvest detail
 Harvested at an average of 24 degrees balling.

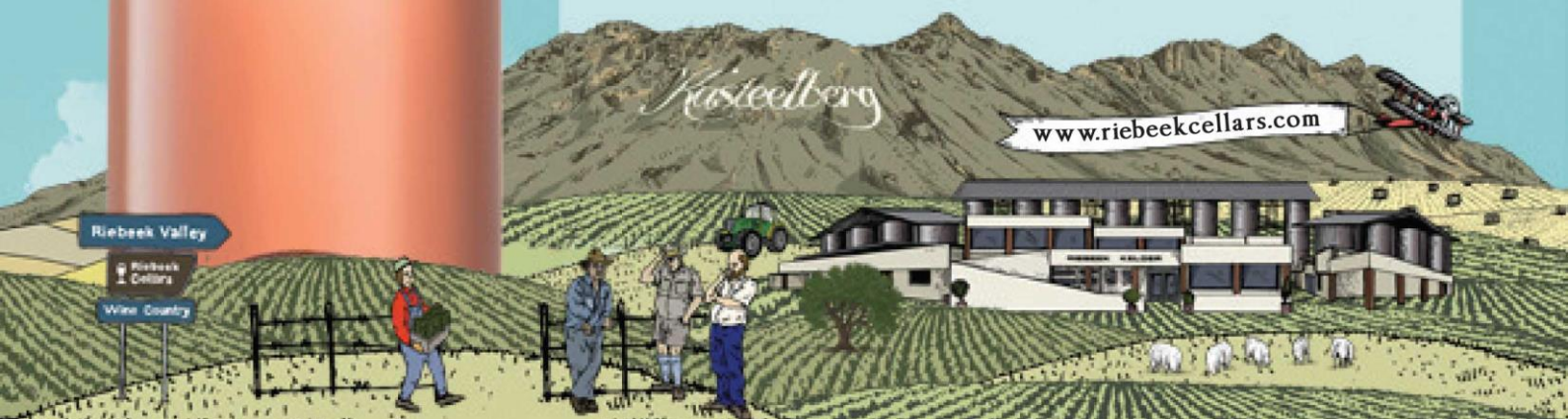
Cellar treatment
 100% Pinotage grapes were harvested early in the morning and left on the skins until enough colour and flavour were extracted. The juice was settled overnight and then inoculated with selected yeast. Cold fermentation ensured capturing of all the natural fruit flavours.

Tasting notes
 Riebeek Pinotage Rosé offers this exclusive South African cultivar in a dry, but fresh and fruity style. An elegant Rosé bursting with flavours of fresh strawberries and ripe cherries, but without the cloying sweetness of an average Rosé.

Serve
 Enjoy well-chilled with lighter meals like pasta, salmon and salads or as a glass on its own with good friends.

Ageing
 Drink now or within a year.

Alcohol: 13.04%
Residual Sugar: 4.9g/l
Total Acidity: 5.9g/l
pH: 3.46



RIEBEEK CELLAR PINOTAGE ROSÉ