

TERRY SEITZ INC.

Importers of Fine South African Wines



Fantail Pinotage Rosé 2011

MORGENHOF ESTATE

Tasting Notes

This salmon pink wine delivers flavors of strawberries and raspberries. These flavors follow through onto a fruity, luscious palate that finishes with a refreshing crispness.

Blend Information

100% Pinotage

In The Vineyard

Trellising: Bush vines

Vineyard Age: Pinotage 16 years

Density/Block: 3 396 vines per hectare

Soil Preparation: Mechanical preparation adjusting of pH with lime

About The Harvest

Harvesting by hand in picking baskets that get tipped in bins for transport to the cellar.

Date of Ripening: Pinotage 27/01/2011

In The Cellar

Basic Cellar Procedures

Receiving of grapes during the day. Crushing and de-stemming and the mash are pumped to Marionette fermentation tanks where the juice receives 3 hours of skin contact. Fermentation took place at 12° - 17° C. Press: Bucher Pneumatic press. Wine from pressed skins was kept from the free run wine.

Bottling Date: 01/06/2011



TECHNICAL ANALYSIS

Winemaker	Jacques Cilliers
Alcohol	10.37 %vol
pH	3.37
RS	5.9 g/l
Total Acid	5.5 g/l
Appellation	Simonsberg-Stellenbosch