

NIEL JOUBERT ESTATE ROSÈ 2009



Grape Varietals: 100% Pinotage (might vary)

Alcohol: 12.00%

pH: 3.4

Acidity: 5.7g/l

Residual Sugar: 3.5g/l

Vineyards:

Grows well on the farm - mostly situated on the lower slopes and the flat ground. Trellised. Minimal supplementary irrigation. 12 to 18-year-old vines. Generally the first red wine to harvest and in 2009 had an excellent rosè bottled by mid-February.

Winemaking Note:

Rosè is harvested 1t 19.5°B. Only two hours skin contact given to get a hint of pink but not too dark a colour. Fermenting for three weeks at 15°C. Malolactic fermentation on the lees.

Tasting Note:

Pale with bluish tint. Strawberry dominates the nose with some red cherry notes. Slight but very attractive estery notes. Fresh and fruity in the mouth with dry, soft finish. Very attractive, easy drinking rose.

Enjoy:

...with a salad of Thai prawns

Niel Joubert Wines
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