



LUTZVILLE

VINEYARDS

NATURAL SWEET ROSÉ NV



Tasting Notes

The wine does have a bright salmon colour. Made from Chenin Blanc and Pinotage grapes, with aromas of cranberry and red cherry. The red fruit aromas from the Pinotage is fully supported by the Chenin Blanc's citrus and orange blossom and lingers on the palate.

Analysis

Alc: 9.00vol%

RS: 59.8g/l

pH: 3.22

TA: 6.8g/l

Vineyard

Both portions of grapes, the Pinotage from deep Alluvial soils and the Chenin Blanc from the Koekenaap area with deep red soil, ripen in the misty breezes of the Atlantic Ocean. Ensuring specific fruit with intense aromas ideal for the selection of this blend.

Harvest & Cellar Treatment

The Pinotage and Chenin Blanc grapes were harvested and fermented separately. Only the first purist low tannin free run juice will be used. After fermentation the different portions will be blended, ensuring the bright salmon colour, creamy textured mouthfeel and the fresh acidity is obtained.

Serving

Serve chilled and enjoy with fresh fruit, sorbets or chocolate based dessert.