



Seven Sisters Rose

Production / Vinification Methods A lighter style of Pinotage. This wine is selected from all the available Pinotage grapes in the cellar with the final product's color, flavor, taste and complexity in mind. The grapes are fermented on the skins for 2 – 4 hours to extract the color.

Soil / Viticulture practices

The cultivar is grown on a variety of soil types in the Malmesbury region, but mainly shale and oak leaf.

Climate

The Swartland falls within the coastal winter rainfall area. Warm summers, moderated by cool Atlantic breezes. Annual rainfall: 400mm.

Tasting

Light strawberry color. Berry flavors on the nose with easy drinking structure on palate.

Official Analysis

Alc. 10.76%
RS 32.5 g/l
PH 3.49
FSO 38 mg/l
TSO 94 mg/l
TA 6.09 g/l
VA 0.25 g/l

