



GROENLAND

Groenland Pinotage Rosé 2023



<u>Origin:</u>	Sub-region: Bottelary Region: Stellenbosch Area: Low yield growing area
<u>Production:</u>	A delicate free run Pinotage Rosé specially crafted for Heléne Steenkamp – our wonderful mother, wife and grandmother on Groenland.
<u>Climate:</u>	Mediterranean - The summers are hot and dry with cold, wet winters. Supplementary irrigation during summer.
<u>Soil and Vinification:</u>	Well-drained gravel soils. Crafted from our very own Pinotage grapes which have been selectively picked at 21.5° balling for this high-quality Rosé. The palate is dry with medium acidity. The nose is layered with red berry flavours which lingers on the palate.
<u>Serving suggestion:</u>	Best served chilled accompanied by light meals such as chicken salad, salmon, smoked/soft cheeses and charcuterie platters.
<i>Technical Analysis:</i>	
<u>Alcohol:</u>	13 %
<u>VA:</u>	0.37 g/l
<u>pH:</u>	3.37
<u>Total acidity:</u>	6.3 g/l
<u>Residual sugar:</u>	2.3 g/l

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