

A DIFFERENT
TAKE
ON WINE.

Tall horse WINES



PINOTAGE ROSÉ 2018

SPECIES

100% Pinotage

VINTAGE

2018 was a very dry season with a great, long, cool ripening period resulting in smaller berries and more concentrated flavours.

HABITAT

The hunt for perfect Pinotage grapes ranges from warmer southern slopes basking in long hours of sunshine to cooler pockets of vines swept by African ocean breezes. This ensures ultimate expression of varietal and land typical of Tall Horse. Hand harvested in March at an optimal average ripeness of 24°B.

GESTATION

Grapes are hand harvested and crushed, then left on the skins for 2 hours to capture a delicate sunset pink hue and generous crushed red berry flavours then drawn off the skins and fermented under cool cellar conditions until a mere dash of residual sugar remains.

CHARACTER

An attractive deep pink shimmering wine with rampant ripe red berry aromas and playful hints of spice on to a soft and juicy fruit palate and a lively fresh finish.

FOR YOUR DRINKING PLEASURE

A wine best enjoyed within a year or two of vintage when the fruit is fresh and vibrant. Serve well chilled all on its own or at picnics, parties, and in the company of good friends.

ANALYSIS

Alcohol	12.5%
pH	3.5
Residual sugar	9.5 g/l
Total Acid	6.0 g/l

ENVIRONMENTAL INTELLIGENCE

Tall Horse lightweight glass project saves 120kg of Carbon for every 1000 bottles. And we recycle.