



SOUTH AFRICA
SERENGETI
PINOTAGE ROSÉ

Fact Sheet:

Serengeti, 750ml, Swartland District, South Africa

Varietal:

100% Pinotage 2005

Vinification:



About 37 miles north of Cape Town are the dry- farmed, low- yield Swartland vineyards that provide 6-8 tons of premium fruit per hectare (2.5-3 tons per acre) for Serengeti. 100% Pinotage juice that was fermented on the skins for 6 hours in stainless steel tanks. The juice is then separated from the skins and transferred to another stainless steel tank for 3 months. The juice is then aged in 2nd year vintage French oak for a further 3 months prior to bottling.

Tasting Notes:

It shows lots of tropical fruit on the nose and is drier and more deeply complex than most rosés. Usually served with a wide range of lighter foods, it also makes an ideal companion with spicy Asian or Mediterranean dishes.

Analysis

Alcohol 11.5%
Sugar 5.5g/l
TA 5.7g/l
pH 3.7
TSO 116mg/l

| WINE TYPE | CASE PACK | BOTTLE UPC | CASE WEIGHT | CASE DIMENSIONS | CASES/LAYER | LAYERS/PALLET | CASES/PALLET | CASE UPC |
|------------------|------------|--|--------------|--------------------------|-------------|---------------|--------------|---|
| PINOTAGE ROSÉ | 12 x 750ml |  8 57351 00005 6 | 39 lbs 12 oz | WxLxH 10" x13" x13 ½" | 14 | 4 | 56 |  600837 40004 4 |