



ESTABLISHED
IN 1962

DU TOITSKLOOF

PINOTAGE ROSÉ



RASPBERRY



STRAWBERRY



TART CHERRY

our table.

OUR WINE.

DUTOITSKLOOF.CO.ZA

+27 (0)23 349 1601

info@dutoitskloof.co.za

P.O. Box 55, Rawsonville, 6845, South Africa

www.dutoitskloof.co.za

our conversation.

Hang out a little bit longer catching up on rom coms and the best reads around. The mood is light and witty and the wine delightfully dry. The conversation around pink drinks is also changing: women are still the ones ordering it, but men now finish the bottle!

our cuisine.

Striking an easy friendship with just about anything, Pinotage Rosé loves rosy-hued food: salmon trout, hot prawns and ice cold watermelon, rosy Karoo lamb with slow roasted beetroot. For sweet endings nibble on mosbolletjie toast, fresh figs, fynbos honey and camembert or go for pink-on-pink berry trifle layered with pomegranate pearls.

our celebration.

Hash tag summer, a day at the beach and breath-taking sunsets. Open it for casual nights in, girl's night out or a Mother's Day treat.

ORIGIN.

Western Cape.

TERROIR.

Selected trellised and bush vines are grown in alluvial soils. Controlled irrigation is applied based on soil moisture levels and hydrometer readings.

OUR WINEMAKER'S NOTES.

Grapes are picked when reaching optimum physiological ripeness, close to 24° Balling. After de-stemming and crushing, the mash is cold-soaked at 12°C for eight hours followed by settling for 24 hours and 18 days of fermentation before wine is fined, cold stabilized, filtered and bottled.

TASTING NOTES.

Medium pink in colour with raspberry, strawberry, red berry and tart cherry flavours that carry through to a perfectly balanced palate.

CHARACTERISTICS.

Dry and fruity rosé with a medium body at 13% Alc. Enjoy now or drink within 2 years of bottling. 100% Pinotage packaged in a 750ml screw cap bottle.

Du Toitskloof Wines 
Du Toitskloof 
dutoitskloofwines 