

Pink Valley

At Pink Valley we embrace singularity, purpose and passion to make and express a single specialist rosé wine.

A first for South Africa.

Pink Valley Sparkling

Non-vintage

Winemaker's Notes

Our Sparkling Rosé is a blend of Sangiovese (49%), Grenache (25.5%) and Shiraz (25.5%).

Style: Brut Rosé

Appearance: Blush

Aromas: Cherry blossom, strawberry and a hint of citrus.

Tasting: Well-balanced, crisp, with cascading bubbles and full rich fruit flavours to ensure a playful palate and memorable after taste.

In The Cellar

Grapes are harvested by hand and delivered to the cellar in 25kg crates during the early morning hours. Once packed grapes are cooled to 4°C before destemming and crushing. The resulting juice is kept at 1°C in stainless steel tanks for 2-weeks, prior to a 3-week fermentation. The final blend ages on fine lees for a further 11-months before being carbonated.

Analysis

Alcohol: 13 % | RS: 8 g/l | pH: 3.22 | TA: 6.3 g/l



Experience the artistry and finesse embodied in every bottle of our Rosé Sparkling.



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