



ANNO 1720

# DE GRENDEL

WINES

## Rosé 2012



### VINTAGE

This was a year of extreme dry weather conditions. The average temperature was in general slightly higher with a heat wave between veraison and picking in January. February followed with very mild, moderate conditions, almost reminding of a European climate. The fact that we have supplementary irrigation on our farm and our close proximity to the ocean protected our vines and resulted in wines that have intense fruit flavours. This year we also introduced new technology in the vineyard to pin point water need per vine per block that brought down water use by nearly 50% in the ripening season, but resulted in a bigger crop with high quality, due to irrigating within the optimum time frame.

### VINEYARDS

The De Grendel vineyards are situated 7 kilometres from the Atlantic Ocean, growing on slopes 200 meters above sea level. Crop levels are  $\pm$  12 tons per hectare.

### SOIL TYPE

Well drained broken shale.

### VINIFICATION

This Rose is a blend of mainly Pinotage and Cabernet Sauvignon. These two cultivars produce some of the best Rosé style wines in South Africa. Grapes were handpicked at 21 – 22 °B, destalked and kept in contact with the skins for 6-10 hours. Skins were pressed, juice settled overnight, racked and fermented at 16 °C for 15 days, followed by stabilization and bottled.

The wine has an attractive strawberry pink colour. Ample fruit reminds of red berries, strawberries and watermelon. The wine has a crisp, dry finish with a very well-structured natural acidity. We aim to get the Rose in the bottle with an alcohol of 12.5% to ensure one can enjoy it all day long.

### ANALYSIS

Residual Sugar:	2.27 g/l
pH:	3.33
Total Acidity:	5.7 g/l
Alcohol:	12.5 vol%

### FOOD COMPLEMENTS

A great summer cooler

### AGING POTENTIAL

Drink now