



ANNO 1720

DE GRENDEL

WINES

Rosé 2013



VINTAGE

The build-up to the season, climate wise, has been very promising. We had good rainfall in the winter and spring of 2012, resulting in high water reserves in the vineyards. The prevailing South Easterly Wind (the Cape Doctor) swept through most of the Western Cape during late spring and early summer. Fortunately for us, all the vines were already through fruit set and the wind had positive effect in protecting on a natural way against fungal disease pressure by keeping conditions dry and therefore lowering humidity in the canopy.

December also brought warm days and bright sunshine – due to our proximity to the ocean, temperatures remained moderate. From beginning January right through the picking season of February and March, we did not have any heat waves and in most circumstances had a cooler ripening period than in past vintages.

The challenge we did experience was three rainfalls but the positives outstretch the negatives in cooling down and nurturing the vineyards by relieving water stress.

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 50/50 blend of 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:	2.1 g/l
pH:	3.33
Total Acidity:	5.8 g/l
Alcohol:	12.5 vol%

FOOD COMPLEMENTS

A great summer cooler

AGING POTENTIAL

Drink now