



ANNO 1720

DE GRENDEL

WINES

Rosé 2015



VINTAGE

The 2015 vintage will be remembered for its very dry and windy conditions during flowering, which resulted in a 15% smaller crop in the coastal regions compared to last year. Due to these conditions the harvest was 10 to 15 days earlier than normal and the vineyard growth was less and the berries and clusters were smaller. These conditions however produced berries with a much higher concentration of fruit flavours and the red varieties had better colour intensity. Taking all of this in consideration, the 2015 vintage has the potential to be one of the finest vintages in recent years.

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 Shiraz 40%, Cabernet Sauvignon 35% and Pinotage 25%. These three 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:	1.5 g/l
pH:	3.38
Total Acidity:	6.3 g/l
Alcohol:	13 vol%

FOOD COMPLEMENTS

A great summer cooler

AGING POTENTIAL

Drink now