

DE GRENDDEL PROPOSAL HILL BRUT ROSÉ 2020

The Vintage

The season presented a cold winter with good rainfall that ensured a terrific growing and ripening period during spring and summer. Due to a few small heat spikes and rain showers in January, the vines were exposed to stop-and-start conditions. This complicated determining the accurate stage of ripeness which required viticultural expertise, experience and patience. The 2020 crop size was average.

Viticulture

Pinot Noir grapes were grown on west-facing slopes on the Tygerberg overlooking Cape Town and planted in well-drained blue shale soils.

Vinification

Whole bunch pressed, with 550 liters per ton recovered. Juice went through a settling process and was then inoculated, followed by 19 days of alcoholic fermentation. The wine was kept on the full lees for 120 days and in that time underwent malolactic fermentation that makes this product quite unique due to the cooler growing conditions and higher acidity. Then the wine was stabilised, sweetened, inoculated, and bottled where second fermentation took place and completed for 60 days, followed by 30 months of lees ageing in the bottle.

Tasting Notes

The De Grendel Proposal Hill Brut Rosé has all the hallmarks of a conventional and meticulously constructed bubbly, with the added allure of being playful and exciting. An appealing salmon pink hue greets the taster. On the nose whiffs of tart red berry fruit precedes the palate of Ruby Grapefruit citrus and Pink Lady apple flavours. Each taste ends with subtle notes of brioche, almond pastry, and a lingering finish.

Food Complements

The dry acidity of sparkling rosé helps it pair especially well with greasy, fatty, fried and spicy dishes. Crisp acidity creates a mouthwatering finish to each fizzy sip, scrubbing your palate clean ahead of the next bite. The diversity of sparkling rosé food pairings leads to a diversity of serving occasions. From frittata to fruit tarts, citrusy salads to spicy BBQ, sparkling rosé can better your brunch, offer a refreshing aperitif and claim its place at the table from breakfast to dessert.

Analysis

RS: 1.3 g/l
pH: 3.30
TA: 6.0 g/l
Alc: 12.28 %

