

DE GRENDDEL PROPOSAL HILL BRUT ROSÉ 2016

The Vintage

The 2016 vintage was the smallest in five years, after a hot, dry growing season which impacted yields. However, the quality of grape flavour concentration was not affected. The Cape Town area was less affected than inland areas due to cooler temperatures as a result of its proximity to the Atlantic Ocean.

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 litres 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 our cooler growing conditions and higher acidity. Then the product was stabilized, sweetened, inoculated and bottled where second fermentation took place in the bottle and was completed for 60 days, followed by 24 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. This complex wine offers layer upon layer of flavour and a weightier palate than the average sparkling wine. A fine and persistent long-lasting mousse precedes hints of oyster shell and fresh lavender on the nose, followed by an exceptionally long aftertaste. The intensity of strawberry coulis and black cherry flavours are well-balanced by firm acidity.

Food Complements

Bone-dry Méthode Cap Classique is one of the most versatile and food-friendly wines in the world. The dry acidity of the Proposal Hill Brut Rosé pairs exceptionally well with rich foods and is perfectly capable to cut through the richness of dishes such as creamy risotto, smoked salmon terrine, duck prosciutto and buttery pastries.

Cellaring Potential

The 2016 vintage can be enjoyed now or matured for another 5 years.



Analysis

Residual Sugar:	6.3 g/l
pH:	3.25
Total Acidity:	5.7 g/l
Alcohol:	12.93%

