

DE GRENDDEL ROSÉ 2019

The Vintage

2019 experienced average rainfall that ensured normal growing conditions. Approximately 50% of the harvest was brought in under mild and moderate growing conditions. The two components for the rosé were picked during the earlier part of the harvest.

Viticulture

Trellised and bush vine Pinotage and Cabernet Sauvignon from the Coastal Region were purposefully grown to produce our high-quality Rosé. With supplemented irrigation, the well-drained vineyards planted in weathered shale soils, produced 12 tons per hectare.

Vinification

Produced from 50% Pinotage, renowned for producing fine fruit-driven Rosé, and 50% Cabernet Sauvignon, providing structure and acidity. Grapes were handpicked between 20°B and 22.5°B before destalking and crushing. One to two hours skin contact allows for a lighter style wine, followed by settling and racking prior to cold fermentation at 14°C.

Tasting Notes

Pale rose gold in colour, with a pronounced bouquet of watermelon, raspberry coulis and passion fruit. The palate is dry with a medium acidity, packed with red berry flavours, floral undertones and a crisp citrus tail.

Food Complements

De Grendel Rosé is the ideal partner for lighter summer fare such as spicy prawns, Portuguese sardines and salads made with red fruits such as watermelon, raspberries, strawberries and pomegranate.

Cellaring Potential

This youthful and vibrant wine is best enjoyed early while still fresh and crisp.



Analysis

Residual Sugar:	1 g/l
pH:	3.45
Total Acidity:	5.3 g/l
Alcohol:	12.5%

