

# DE GRENDDEL 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

Trellised and bush vine Pinotage and Cabernet Sauvignon from Agter Paarl 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 hand-picked 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

An upfront bouquet of candyfloss and ripe, juicy strawberries greets the taster. Hints of sweet passion fruit and litchi combine with ruby grapefruit zest and fresh raspberries to deliver a slightly fuller mouth-feel and long aftertaste.

## Food Complements

This wine pairs well with sashimi and seafood platters consisting of fresh crab and crayfish tails with Kewpie mayonnaise, or melon and prosciutto salads.

## Cellaring Potential

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



## Analysis

|                 |         |
|-----------------|---------|
| Residual Sugar: | 1.6 g/l |
| pH:             | 3.47    |
| Total Acidity:  | 5.3 g/l |
| Alcohol:        | 12.81%  |

