

DE GRENDEL ROSÉ 2021

The Vintage

The season presented a cold winter and a cold spring with good rainfall and a very moderate growing period during summer. This resulted in a later-than-usual harvest and grapes were harvested 14 days later compared to 2020.

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

This very pale pink wine reminds of the beautiful rose called 'Rosa Emily Bronte'. Just like the flower, the wine is soft pink on the edges and grows to a deeper salmon colour towards the center. The nose offers notes of pomegranate, cranberries and goji berries while an impressive entry of pink grapefruit and crisp acidity is followed by a lengthy finish.

Food Complements

A fragrant and spicy seafood paella with chorizo, fresh mussels, clams and prawns will be an ideal food partner to complement the red berry flavours of the wine.

Analysis

RS: 1.2 g/l
pH: 3.49
TA: 5.3 g/l
Alc: 13.17%

