

DE GRENDEL ROSÉ 2022

The Vintage

During 2021, a late winter and spring lead to a late harvest season in 2022 with 3 small compact heat waves in January. Above average crop, quality and quantity wise.

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

The wine has a delightful and delicate, salmon pink colour. It displays a bright bouquet of Turkish delight, raspberry coulis, passion fruit and litchi. The palate is well rounded but refreshingly vibrant, packed with red berry flavours, seductive floral undertones and a pleasant citrus twist..

Food Complements

Pair with spicy Thai prawns, grilled Portuguese sardines or a fresh tomato, feta and pomegranate salad.

Analysis

RS: 3.1 g/l
pH: 3.59
TA: 5.6 g/l
Alc: 13.77%

