

## Rosé 2016



### 2016 VINTAGE

The 2016 vintage will be remembered for the January heat wave and low rainfall that inevitably had a profound affect on the yield that would be down by between 10 and 20%. . Although volumes were down, the dryness facilitated surprising benefits in that the bunches were perfectly formed and disease free.

### VINEYARDS

The De Grendel vineyards are situated 7 kilometres from the Atlantic Ocean, growing on slopes 200 meters above sea level. Crop levels are ± 12 tons per hectare.

### VINIFICATION

This Rose is a blend of Cabernet Sauvignon 50% and Pinotage 50%. These two cultivars produce some of the best Rosé style wines in South Africa. Grapes were handpicked at 21 – 22 °B, destalked and kept in contact with the skins for 6-10 hours. Skins were pressed, juice settled overnight, racked and fermented at 16 °C for 15 days, followed by stabilization and bottled.

### TASTING NOTES

This beautifully striking wine, which resembles the ‘eye of the partridge’ in colour, combines coppery pink hues with a deeper reddish blush. Exceptionally floral and perfumed on the nose with enticingly sweet nuances of lemon and lime carried out of the glass by wafts of Turkish delight and candy floss. The sweet delight on the nose precedes a dry entry that bursts into juicy strawberry preserve layered with hints of jellybeans and caramel.

### ANALYSIS

Residual Sugar:	1.6 g/l
pH:	3.32
Total Acidity:	5.2 g/l
Alcohol:	12.76 %

### FOOD COMPLEMENTS:

A dry, perfumed and fruity rosé that is perfect for easy sipping on a sweltering day.

### AGEING POTENTIAL

Drink now.