

DE GRENDDEL PROPOSAL HILL BRUT ROSÉ 2017

The Vintage

The 2017 vintage was recognised by consistent hot and dry weather, but with no significant heat waves. Moderate to cold nights, coupled with much-needed light rain early in December, resulted in favourable growing conditions and excellent flavour concentration and acidity.

Viticulture

Pinot Noir grapes were grown on west-facing slopes on the Tygerberg overlooking Cape Town and planted in well-drained blue shale soils.

Vinification

Whole bunch pressed, with 550 liters per ton recovered. Juice went through a settling process and was then inoculated, followed by 19 days of alcoholic fermentation. The wine was kept on the full lees for 120 days and in that time underwent malolactic fermentation that makes this product quite unique due to the cooler growing conditions and higher acidity. Then the wine was stabilised, sweetened, inoculated, and bottled where second fermentation took place and completed for 60 days, followed by 24 months of lees ageing in the bottle.

Tasting Notes

The De Grendel Proposal Hill Brut Rosé has all the hallmarks of a conventional and meticulously constructed bubbly, with the added allure of being playful and exciting. This complex wine offers layer upon layer of flavour and a weightier palate than the average sparkling wine.

With an amusing light salmon colour, this sprightly wine has a beautifully fine and persistent mousse. Captivating aromas of raspberries and cranberries are elevated by subtle floral notes. On the palate, strawberry sherbet and red berries are followed by a hint of brioche.

Food Complements

Dry Cap Classique is one of the most versatile and food-friendly wines in the world. The dry acidity of the Proposal Hill Brut Rosé pairs exceptionally well with rich foods and is perfectly capable to cut through the richness of weightier dishes such as smoked mackerel, tuna tartare or even duck. It makes for an excellent aperitif, a palate cleanser between courses, or a refreshing ending to a decadent meal.

Analysis

RS: 3.8 g/l
pH: 3.41
TA: 6.4 g/l
Alc: 12.68 %

