



ANNO 1720

# DE GRENDEL

WINES

## Rosé 2014



### VINTAGE

The 2013 growing season will be remembered for consecutive rain showers around every fortnight. Due to this good water reserve in the soil the growth was quite substantial, which in return was responsible for the extra work in the vineyards in the form of leaf and shoot plugging.

The 2014 crop was on average 20% higher in the Durbanville region due to the good rain showers and a lack of wind in the flowering period.

From veraison onwards it was a normal ripening year with short heat spikes, but luckily due to our proximity to the ocean playing a moderate role, it ended up being a well-balanced vintage.

### VINEYARDS

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

### SOIL TYPE

Well drained broken shale.

### VINIFICATION

This Rose is a blend of Pinotage 58% and Cabernet Sauvignon 42%. 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.

The wine has an attractive strawberry pink colour. Ample fruit reminds of red berries, strawberries and watermelon. The wine has a crisp, dry finish with a very well-structured natural acidity. We aim to get the Rose in the bottle with an alcohol of 12.5 to ensure one can enjoy it all day long.

### ANALYSIS

Residual Sugar:	1.6 g/l
pH:	3.4
Total Acidity:	6.2 g/l
Alcohol:	12.5 vol%

### FOOD COMPLEMENTS

A great summer cooler

### AGING POTENTIAL

Drink now