

DE GRENDDEL PROPOSAL HILL BRUT ROSÉ 2019

The Vintage

The 2019 vintage will be remembered as one that followed the most severe drought in South Africa during 2018. In the second half of 2018, supporting rainfall ensured good soil moisture with cool and moderate ripening and harvesting conditions for 60% of the intake of the 2019 vintage. The 2019 crop was medium sized, resulting in some excellent wines.

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 30 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. The delightful salmon pink hue perfectly complements the sumptuous strawberry notes and rich creamy complexity on the palate. Noticeable ripe blueberries, subtle baking spices, and an explosion of raspberry fruit, with a persistent yet delicate mousse.

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 dishes and is perfectly capable to cut through the richness of weightier foods. Try it with a bouillabaisse, soy-glazed duck breast, prawn wontons, and Peking duck pancakes.

Analysis

RS: 1.6 g/l
pH: 3.16
TA: 7.6 g/l
Alc: 11.85 %

