

DE GRENDEL PROPOSAL HILL BRUT ROSÉ 2018

The Vintage

The 2018 vintage was affected by the worst drought conditions ever experienced in the Western Cape. Meticulous irrigation management supplied the precise quantity of water at the correct times to the vines. During such dry conditions diseases are restricted, resulting in the 2018 crop being entirely disease free. Furthermore, it resulted in our winemaking team having to preserve the grapes' aromatic potential through careful viticultural practices such as limited thinning, managing nitrogen nourishment, allowing adequate plant vigour, appropriate water supply and careful selection of harvest dates.

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. 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 strawberries while the palate fills with sweet spice and a touch of earthiness

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 such as hard and matured cheeses like Pecorino or Grana Padano and Parmesan. It makes for an excellent aperitif, a palate cleanser between courses, or a refreshing ending to a decadent meal. It's also lovely with sweet fruits like persimmons and dried apricots.

Analysis

RS: 1.4 g/l
pH: 3.19
TA: 6.1 g/l
Alc: 12.64 %

