



ANNO 1720

DE GRENDEL

WINES

Rosé 2017



VINTAGE

A surprising, yet contradictory growing season coming off the back of the severe heat and drought of 2016, the 2017 vintage experienced consistently hot and dry weather, but no significant heat waves. The cold to moderate nights however, together with the much needed light rain in early December, resulted in disease free grapes of excellent concentration and acidity with an increase in crop yield of roughly 15% on the previous vintage.

VINEYARDS

Specially sourced from the Agter Paarl, Wellington Region from young trellised and bush vine Pinotage vineyards purposefully grown for the production of high quality Rosé - the vines grow in well drained, weathered shale soils and produce 12 tons per hectare with supplementary irrigation.

VINIFICATION

Produced from 100% Pinotage, which is renowned for producing some of the finest fruit driven Rosés in the country, the grapes are carefully handpicked between 20 and 22.5 °B to before being destalked and crushed with skin contact of approximately 1 - 2 hours for a lighter style. It was then pressed, settled and racked before being cold fermented at 14°C, keeping the wine fresh, fruity and accessible with a lower alcohol content and generous fruity aromas.

TASTING NOTES

This beautifully striking wine, pale salmon pink in colour, belies an exceptionally floral and perfumed nose with enticingly sweet nuances of pear and peach blossom carried out of the glass by wafts of candy floss and bubblegum. The delightfully enticing nose precedes a sweet entry that dries out on the palate into crisp flavors of dried cranberry and quince before finishing with a sumptuous zesty acidity.

ANALYSIS

Residual Sugar:	1.2 g/l
pH:	3.49
Total Acidity:	5.4 g/l
Alcohol:	12.5 %

FOOD COMPLEMENTS:

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

AGEING POTENTIAL

Produced to be enticingly fresh, crisp and fruity - enjoy now.