

DE GRENDEL 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

Trellised and bush vine Pinotage and Cabernet Sauvignon from Agter Paarl were purposefully grown to produce our high-quality Rosé. With supplemented irrigation, the well-drained vineyards planted in weathered shale soils, produced 12 tons per hectare.

Vinification

Produced from 50% Pinotage, renowned for producing fine fruit-driven Rosé, and 50% Cabernet Sauvignon, providing structure and acidity. Grapes were hand-picked between 20°B and 22.5°B before destalking and crushing. One to two hours skin contact allows for a lighter style wine, followed by settling and racking prior to cold fermentation at 14°C.

Tasting Notes

Pale watermelon in colour, with a pronounced nose of strawberry Sugus, youthful raspberries and sherbet. The palate is dry with a medium acidity, offering fresh summer fruit flavours of watermelon, green cantaloupe and ripe strawberries.

Food Complements

De Grendel Rosé is the ideal partner for lighter summer fare such as fresh fruit skewers around the swimming pool, lime and chili barbecued prawns, or a simple salad of smoked salmon ribbons, strawberries and crumbed black pepper feta.

Cellaring Potential

This youthful and vibrant wine is best enjoyed early while still fresh and crisp.



Analysis

Residual Sugar:	1.7 g/l
pH:	3.36
Total Acidity:	5.7 g/l
Alcohol:	13%

