



PROPOSAL HILL BRUT ROSÉ 2023

VINTAGE

The winter season started earlier than usual, and March was a very wet month. Veraison started early but continued for a long time. Harvest was also early - 11 days earlier than the previous year - and stopped fourteen days earlier than in 2022. The temperatures were moderate with few heat waves. The bunches and berries were much smaller and compact this year.

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 litres 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 24 months of lees ageing in the bottle.

TASTING NOTES

The De Grendel Proposal Hill Brut Rosé 2023 enchants with a soft, pale pink hue and an energetic stream of fine, persistent bubbles. On the nose, aromas of wild strawberries, raspberries, and rose petals rise gracefully, layered with a subtle hint of brioche. The palate is crisp and refreshing, showcasing vibrant red berry fruit balanced by a refined minerality and taut acidity. A whisper of citrus zest lingers on the elegant, dry finish, leaving a lasting impression of finesse and purity.

FOOD COMPLEMENTS

Perfect for any occasion, this sparkling rosé pairs beautifully with smoked salmon and cream cheese bagels at brunch, sushi or grilled prawns for a main course, and berry pavlova or macarons for dessert. It also shines alongside canapés like prosciutto-wrapped melon or soft cheeses at informal gatherings.

WINE OF ORIGIN

Cape Town

VARIETIES

100% Pinot Noir

ANALYSIS

RS: 7.7 g/l | pH: 3.21 | TA: 6.2 g/l | Alc: 12.75 %

