DE GRENDEL
WINES



PROPOSAL HILL BRUT ROSÉ 2024

VINTAGE

The 2024 harvest demonstrated resilience and adaptability, with high quality grapes and optimistic prospects for the resulting wines. Overall, the harvest was earlier than usual due to warmer weather. However, the wet and cool conditions of winter 2023 were beneficial for vine dormancy and soil moisture replenishment, setting up the vineyards for a strong growing season.

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 20 months of lees ageing in the bottle.

TASTING NOTES

A pale salmon-pink hue with a fine, persistent mousse. The nose opens with red berry and wild strawberry notes typical of pinot noir, layered with brioche, toasted almond and a subtle creaminess from extended lees ageing. On the palate, vibrant red fruit meets biscuity, yeasty complexity from malolactic fermentation, which softens the wine's naturally high, cool-climate acidity into a rounded, creamy mouthfeel. Balanced and refined, with a persistent mousse and a long, lingering finish.

FOOD COMPLEMENTS

Try miso-glazed grilled halloumi with charred spring onion for the vegetarian option, or crispy duck confit with cherry-fennel salsa for something bolder. For dessert, a strawberry and black pepper panna cotta echoes the wine's red berry notes while enhancing its acidity beautifully.

WINE OF ORIGIN

Cape Town

MAIN VARIETIES

Pinot Noir

ANALYSIS

RS: 7.6 g/l | pH: 3.14 | TA: 5.8 g/l | Alc: 12.85 %

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