



DE GRENDDEL
WINES



ROSÉ 2026

VINTAGE

Hot, windy conditions accelerated the growing cycle, bringing the harvest forward by roughly two weeks. Most grapes were harvested before rain arrived, minimising the risk of rot. Flowering and fruit set progressed smoothly despite occasional winds, and careful monitoring ensured pollination was unaffected. Berry size increased, resulting in higher yields per hectare, even as cluster numbers were slightly lower - a reflection of productive vines and careful vineyard management. Overall, sugar balance, acidity, and phenolic ripeness developed as expected, setting the stage for wines with structure and elegance.

VITICULTURE

Trellised and bush vine Pinotage 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 100% Pinotage, renowned for producing fine fruit-driven Rosé. 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

Delicate blush pink in colour, with lifted aromas of wild strawberry, watermelon, rose petal, and a hint of ruby grapefruit. The palate is fresh and elegant, revealing layers of red berry fruit, pomegranate, and a subtle savoury edge. Light-bodied yet textured, with bright acidity and a finely balanced structure, it finishes clean and persistent with a refreshing, dry lift.

FOOD COMPLEMENTS

An excellent partner to seared tuna, prawn ceviche, or smoked salmon. Also pairs well with Mediterranean mezze, summer grain salads, and charcuterie boards. Its freshness complements sushi, lightly spiced dishes, and soft cheeses such as ricotta or burrata.

WINE OF ORIGIN

Coastal Region

MAIN VARIETIES

Pinotage

ANALYSIS

RS: 2.3 g/l | pH: 3.29 | TA: 6.0 g/l | Alc: 12.87 %

