



ANNO 1720

DE GRENDDEL

WINES

Rosé 2006

2006 VINTAGE

In general, 2006 was a wonderful year for Rosé wines. Being the first De Grendel Rosé vintage, the product is creating huge excitement amongst patrons.

VINEYARD

The De Grendel vineyards are situated 7 kilometers from the Atlantic Ocean, growing on slopes 200 meters above sea level. Crop levels on Pinotage is \pm 8 tons per hectare.

SOIL TYPE

Well drained decomposed shale.

VINIFICATION

Our Pinotage vintage produced its first crop in 2006. Pinotage produce one of the best Rosé style wines in South Africa. Due to the youth of the vines, we have decided to vinify the first crop as Rosé.

Grapes were handpicked at 21°C, destalked and kept in contact with the skins for 6 hours. Skins were pressed, juice settled overnight, racked and fermented at 16°C for 15 days, followed by stabilization in winter and bottled.

TASTING NOTES

Brilliant salmon pink colour, fine mulberry plum aromas, delicate but not insubstantial. Dry, food friendly finish. A lunch time wine to accompany poultry, salads and cold meats.

ANALYSIS

Residual Sugar:	1.4 g/l
pH:	3.3
Total Acidity:	6.3 g/l
Alcohol:	12%

AGEING POTENTIAL

Enjoy now.

