



ANNO 1720

DE GRENDEL

WINES

Rosé 2007

VINEYARD

The De Grendel vineyards are situated 7 kilometers from the Atlantic Ocean, growing on slopes 200 meters above sea level.

SOIL TYPE

Well drained broken shale.

VINIFICATION

Pinotage, Cabernet Sauvignon and Cabernet Franc were handpicked at 22 - 23°B, 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 strawberry pink colour, lovely red berry, strawberry and watermelon aromas.

Dry, food friendly finish with a very soft natural acidity.
A lunch time wine to accompany poultry, salads and cold meats.

ANALYSIS

Residual Sugar:	1.08 g/l
pH:	3.5
Total Acidity:	5.8 g/l
Alcohol:	13.5%

AGEING POTENTIAL

Enjoy now.

