



ANNO 1720

DE GRENDEL

WINES

Rosé 2008

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

Cabernet Sauvignon, Pinotage, Cabernet Franc and Pinot Noir were handpicked at 22 - 23°B, destalked and kept in contact with the skins to achieve the right colour intensity. Skins were pressed, juice settled overnight, racked and fermented at 16°C for 15 days, followed by stabilization and bottling.

TASTING NOTES

Brilliant strawberry pink colour with lovely red berry, strawberry and watermelon aromas.

Dry finish with a crisp refreshing natural acidity.

A food friendly lunch time wine to accompany sushi, poultry, salads and cold meats.

ANALYSIS

Residual Sugar:	2.9 g/l
pH:	3.37
Total Acidity:	5.9 g/l
Alcohol:	13.5%

AGEING POTENTIAL

Enjoy now

