



ANNO 1720

DE GRENDEL

WINES

Rosé 2009

2009 VINTAGE

We experienced one of the wettest and coldest winters in a long time in the Western Cape. We had fantastic rain showers as late as November that ensured a higher water table and buffer for the 2009 crop.

Although we experienced quite high temperatures through the picking season in 2009, the vines in general were now well protected by the high water reserves. Due to these conditions the crop was 10 to 14 days later and 10% down in yield, but this again ensured more concentration in flavours. In the industry, the 2009 harvest was one of the best vintages in terms of quality on red and white varieties.

VINEYARDS

The De Grendel vineyards are situated 7 kilometers from the Atlantic Ocean, growing on slopes 200 meters above sea level. Crop levels on Sauvignon Blanc is \pm 7.5 tons per hectare.

SOIL TYPE

Well drained broken shale.

VINIFICATION

This Rose is a blend of Pinotage and Cabernet Sauvignon. These two cultivars produce some of the best Rosé style wines in South Africa. Grapes were handpicked at 21°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 and bottled.

The wine has an attractive strawberry pink colour. Ample fruit reminds of red berries, strawberries and watermelon. The wine has a crisp, dry finish with a very well-structured natural acidity.

ANALYSIS

Residual Sugar:	1.65 g/l
pH:	3.45
Total Acidity:	5.51 g/l
Alcohol:	12.5 vol%

FOOD COMPLEMENTS

A great summer cooler!

AGING POTENTIAL

Drink now.

