



ANNO 1720

# DE GRENDEL

WINES

## Rosé 2010

### 2010 VINTAGE

The 2010 vintage will be remembered for the fact that the crop in general in the South African Wine Industry was substantially smaller compared to the five previous vintages. Some areas experienced a drop in yield of as much as 30%. One of the main reasons is the gale force winds experienced in October during the flowering season.

Having said all of this, at De Grendel, we experienced a yield of 30% bigger and the only logic behind that, is that we missed the worst of that wind during the flowering time. We were wondering if we can repeat the 2009 vintage, which was one of the greatest vintages of the decade. Currently our wildest expectations are matched when we taste the young wines in the tanks.

### VINEYARDS

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

### SOIL TYPE

Well drained broken shale.

### VINIFICATION

This Rosé is a blend of mainly Pinotage and Cabernet Sauvignon. These two cultivars produce some of the best Rosé style wines in South Africa. Grapes were handpicked at 21 – 22 °B, destalked and kept in contact with the skins for 6-10 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: | 2.1 g/l  |
| pH:             | 3.5      |
| Total Acidity:  | 5.70 g/l |
| Alcohol:        | 13 vol%  |

### FOOD COMPLIMENTS

A great summer cooler!

### AGEING POTENTIAL

Drink now.

