



ANNO 1720

# DE GRENDEL

WINES

## Rosé 2011

### 2011 Vintage

This was a year of extreme weather conditions. The average temperature was in general higher than the previous vintage with a heat wave early in January following veraison. Early February, just two weeks before the first picking, we experienced yet another heat wave. Supplementary irrigation and our close proximity to the ocean, protecting our vines from the high temperatures, ensured that our wines have intense fruit flavours this vintage.

### Vineyards

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

### Soil type

Well drained broken shale.

### Vinification

This Rosé 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 – 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. On the nose you'll experience ample fruit, reminiscent of red berries, strawberries and watermelon. The wine has a crisp, dry finish with a very well-structured natural acidity. We aim to produce a Rosé with a lower alcohol that can be enjoyed all day long.

### Analysis

Residual Sugar:	2.6 g/l
pH:	3.3
Total Acidity:	6.07 g/l
Alcohol:	12.5 vol%

### Food Complements

A great summer cooler!

### Aging Potential

18 months

