



## PROPOSAL HILL CAP CLASSIQUE BRUT ROSÉ 2021

### VINTAGE

The season presented a cold winter and a cold spring with good rainfall and a very moderate growing period during summer. This resulted in a later-than-usual harvest and grapes were harvested 14 days later compared to 2020.

### VITICULTURE

Pinot Noir grapes were grown on west-facing slopes on the Tygerberg overlooking Cape Town and planted in well-drained blue shale soils.

### VINIFICATION

Whole bunch pressed, with 550 liters per ton recovered. Juice went through a settling process and was then inoculated, followed by 19 days of alcoholic fermentation. The wine was kept on the full lees for 120 days and in that time underwent malolactic fermentation that makes this product quite unique due to the cooler growing conditions and higher acidity. Then the wine was stabilised, sweetened, inoculated, and bottled where second fermentation took place and completed for 60 days, followed by 30 months of lees ageing in the bottle.

### TASTING NOTES

The De Grendel Proposal Hill Brut Rosé has all the hallmarks of a conventional and meticulously constructed bubbly, with the added allure of being playful and exciting. This Cap Classique has a lovely hue of salmon pink. Easily observable mature blueberries and sour cherry flavours harmonise with a delicate hint of spiciness and a creamy finish due to extended lees contact. A lasting but subtle fizz.

### FOOD COMPLEMENTS

Pinot Noir sparkling wine and biltong make a remarkable pairing. The rich, red fruit flavours of the Pinot Noir enhance the savoury, umami-packed tastes of the biltong. In addition to biltong, other types of dried meats like droëwors (dried sausage) or even game can complement this wine exceptionally well. If you're looking for a light snack, consider roasted nuts like almonds or cashews for your pre-barbecue appetizers or alongside a charcuterie platter.

### WINE OF ORIGIN

Cape Town

### MAIN VARIETIES

100% Pinot Noir

### ANALYSIS

RS: 2.8 g/l | pH: 3.34 | TA: 6.2 g/l | Alc: 13.19 %

