



PROPOSAL HILL CAP CLASSIQUE BRUT ROSÉ 2022

VINTAGE

During 2021, a late winter and spring lead to a late harvest season in 2022 with 3 small compact heat waves in January. Above average crop, quality and quantity wise.

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 captivates with its vibrant salmon pink hue, signaling the elegance within. This Cap Classique delights the senses with a refined nose of ripe blueberries and tart cherry, perfectly balanced by a hint of spice. The palate is richly layered, offering a creamy texture from extended lees aging, leading to a finish that is both smooth and subtly effervescent—a sophisticated sparkling wine with a lively, playful spirit.

FOOD COMPLEMENTS

The De Grendel Proposal Hill Brut Rosé is a versatile companion for a range of dishes. Its lively acidity and subtle effervescence make it an ideal match for fresh seafood, such as oysters, seared scallops, or sushi. The tart cherry and blueberry notes complement dishes like duck breast with a berry glaze or smoked salmon canapés. For a vegetarian pairing, try it with a goat cheese and beet salad or a delicate vegetable tart. The wine's creamy finish also pairs beautifully with desserts like strawberry shortcake or macarons.

WINE OF ORIGIN

Cape Town

MAIN VARIETIES

100% Pinot Noir

ANALYSIS

RS: 7.3 g/l | pH: 3.36 | TA: 5.8 g/l | Alc: 12.72 %

