

DE GRENDEL ROSÉ 2023

The Vintage

The winter season started earlier than usual, and March was a very wet month. Veraison started early but continued for a long time. Harvest was also early - 11 days earlier than the previous year - and stopped fourteen days earlier than in 2022. The temperatures were moderate with few heat waves. The bunches and berries were much smaller and compact this year.

Viticulture

Trellised and bush vine Pinotage and Cabernet Sauvignon from Agter-Paarl were purposefully grown to produce our high-quality Rosé. With supplemented irrigation, the well-drained vineyards planted in weathered shale soils, produced 12 tons per hectare.

Vinification

Produced from 50% Pinotage, renowned for producing fine fruit-driven Rosé, and 50% Cabernet Sauvignon, providing structure and acidity. Grapes were hand-picked between 20°B and 22.5°B before destalking and crushing. One to two hours skin contact allows for a lighter style wine, followed by settling and racking prior to cold fermentation at 14°C.

Tasting Notes

Elegant notes of pomegranate, ruby grapefruit and crushed raspberries. A crisp and impressive entry of bright fruit and racy acidity is followed by a smooth textured mid-palate with a long and seductive finish.

Food Complements

The elegance of De Grendel Rosé is matched by delicate salmon sashimi, a simple prawn and grape salad, or a pear and pomegranate salad.

Analysis

RS: 2.0 g/l
pH: 3.36
TA: 5.9 g/l
Alc: 13.1%

