

De Grendel Rosé 2017

This beautifully striking wine, pale salmon pink in colour, belies an exceptionally floral and perfumed nose with enticingly sweet nuances of pear and peach blossom carried out of the glass by wafts of candy floss and bubblegum. The delightfully enticing nose precedes a sweet entry that dries out on the palate into crisp flavors of dried cranberry and quince before finishing with a sumptuous zesty acidity.

A dry, perfumed and fruity rosé that is perfect for easy sipping on a sweltering day.

variety : Pinotage | 100% Pinotage

winery : De Grendel Wines

winemaker : Charles Hopkins & Elzette du Preez

wine of origin : Durbanville

analysis : alc : 12.5 % vol rs : 1.2 g/l pH : 3.49 ta : 5.4 g/l

type : Rose **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Produced to be enticingly fresh, crisp and fruity – enjoy now.

in the vineyard : Specially sourced from the Agter Paarl, Wellington Region from young trellised and bush vine Pinotage vineyards purposefully grown for the production of high quality Rosé – the vines grow in well drained, weathered shale soils and produce 12 tons per hectare with supplementary irrigation.

about the harvest: Grapes were handpicked at 21° - 22° Balling.

in the cellar : Produced from 100% Pinotage, which is renowned for producing some of the finest fruit driven Rosés in the country, the grapes are carefully handpicked between 20 and 22.5 °B to before being destalked and crushed with skin contact of approximately 1 - 2 hours for a lighter style. It was then pressed, settled and racked before being cold fermented at 14°C, keeping the wine fresh, fruity and accessible with a lower alcohol content and generous fruity aromas.

