

# GRANGEHURST

2008

## CAPE ROSÉ BLEND



### **WHY ROSÉ?** *by Jeremy Walker, winemaker.*

When I started Grangehurst Winery in 1992, the idea was to focus entirely on red wine. However, my wife Mandy and I are not always in the mood for drinking reds – more often than not we used to have a glass or two of white wine before having red wine with dinner. So I decided to make some rosé in 2005 as our “house wine” – a light, dry, refreshing wine to enjoy on occasions more suited to white or rosé than red wine. After the initial “experimental” rosé that we marketed under the Woodhill label, we have decided to continue making rosé – but this wine is now labelled as **Grangehurst Cape Rosé Blend – a soft, dry, easy-drinking refreshing wine that is somewhere between a rosé and a light red wine.**

I was interested to read Jancis Robinson’s description of rosé (see below) in the “Oxford Companion to Wine” which states:

**“In France, rosés are particularly common in warmer, southern regions where there is local demand for a dry wine refreshing enough to be drunk on a hot summer’s day but which still bears some relation to the red wine so revered by the French. Provence is the region most famous for its rosé”. This is exactly the thinking behind the Grangehurst Cape Rosé Blend – and I hope that you will enjoy this wine as much as the French and visitors to Provence enjoy their rosé wines.**

**GRAPE VARIETIES**      **Cabernet Sauvignon (40%) Pinotage (25%) Merlot (14%) Chenin Blanc (13%) & Shiraz (8%)**  
Due to varietal mix – including Pinotage – we refer to this wine as a **“Cape Rosé Blend”**.

**VITICULTURE**      The grapes selected from a number of vineyards on the slopes of the Helderberg Mountain and the Greater Simonsberg (Stellenbosch appellation). Vineyards within 8 km to 15km of False Bay and positively influenced by cool southerly sea breezes. Trellised vineyards and bush vines varying in ages from 5 to ± 20 years; variation in soil conditions from sandy/coffeestone to yellow/red soils. All grapes harvested by hand.

**WINEMAKING** Some red grape varieties were harvested early at relatively low sugar contents to enable us to produce a wine with a lower alcohol level. These grapes were destemmed, crushed and pressed without any skin contact. Other grapes were harvested fully ripe (for red wine) and a small percentage of *saignée* juice was removed from the mash after overnight skin contact. **After a cool fermentation, some of this wine was matured in used oak barrels.** A small percentage (14%) of 2009 Chenin Blanc was blended with the Cabernet Sauvignon, Pinotage, Merlot and Shiraz to contribute some fresh fruitiness and youthfulness and some additional Shiraz (4%) red wine was also added to give the wine its attractive dark pink colour and some tannin. The blend is **86% 2008 vintage (and 14% 2009)** – Wine & Spirit Board regulations stipulate a minimum of 85% vintage.

**BOTTLING** This wine was cold stabilised and filtered prior to being pumped to the stainless steel bottling tanks; from there the wine flowed by gravity via a cartridge filter into the filler. Bottled in a heavy weight flint Burgundy bottle and closed with a screwcap for quality and convenience.

**WINE ANALYSIS**

<b>Alcohol</b>	12,8% vol (12,5% on label – <b>relatively low</b> )
Residual Sugar	0,8 gram / litre ( <b>completely dry</b> )
Total Acidity	5,3 gram / litre ( <b>soft, low acidity</b> )
pH	3,25
SO <sub>2</sub>	21/83 ( <b>low sulphites</b> )

**TASTING** Tasting notes (September 2009): bright, **dark pink colour**; slightly sweet red berry nose with some complexity from the partial barrel maturation; **refreshing, dry, easy drinking wine with some tannin to reflect a slight red wine character.** This wine can be enjoyed as an aperitif, as a light midday or sundowner wine. Grangehurst Rosé will complement various dishes such as butternut quiche, seafood paella, smoked chicken salad, four seasons pizza or ricotta and spinach pasta. **Serve slightly chilled** to enjoy this versatile wine at its best.

**ADDITIONAL INFORMATION** If you would like further information on this wine or any other Grangehurst wines, please:  
Tel (021) 855-3625 International Tel + 27 21 855-3625  
Fax (021) 855-2143 International Fax + 27 21 855-2143  
e-mail: [winery@grangehurst.co.za](mailto:winery@grangehurst.co.za) website: [www.grangehurst.co.za](http://www.grangehurst.co.za)  
Write to: Grangehurst Winery, P O Box 206, STELLENBOSCH 7599, South Africa