

GRANGEHURST

Handcrafted • Traditional • Unhurried



CAPE ROSÉ BLEND 2016

WHY ROSÉ? By winemaker Jeremy Walker

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.

THE STYLE

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

Pinotage (28%) Cabernet Sauvignon (26%) Shiraz (17%) Merlot (17%) Chenin Blanc (12%)

ORIGIN

The grapes were selected from a number of vineyards on the slopes and foothills of the Helderberg Mountain and the Greater Simonsberg (Stellenbosch appellation). These vineyards are 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 6 to 20 years; variation in soil conditions from sandy / coffeestone to yellow/red soils. All grapes harvested by hand.

WINEMAKING

These red grape varieties were harvested early at relatively low sugar contents to enable us to produce a wine with a lower alcohol level (12.5%). The grapes were destemmed, crushed and pressed with minimal skin contact and the juice underwent a cool fermentation (14°C to 19°C) for 14 days. A small percentage (12%) of Chenin Blanc was blended with the Pinotage, Cabernet Sauvignon, Shiraz and Merlot to contribute some crispness and fresh fruitiness. Young Pinotage red wine was added to give this rosé its attractive dark pink colour, some tannin and additional complexity.

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 heavyweight flint Burgundy bottle and closed with a screw cap for quality and convenience.

WINE ANALYSIS

Alcohol: 12.5% by volume
Residual Sugar: 1.9 g/l
Total Acidity: 5.8 g/l
pH: 3.42

COMMENTS & TASTING NOTES

Bright, dark pink colour with a slightly sweet red berry nose. A refreshing, dry and 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 or any other Grangehurst wines, please contact us:
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