



ANNO 1720

DE GRENDEL

WINES



MERLOT 2007

The 2007 vintage taught us patience. In the South African Wine Industry this year will be remembered for the incredible heat wave that occurred during the first week in February. Due to our close proximity to the ocean and the prevailing winds that have a cooling down effect, the heat wave played a minor role on the 2007 De Grendel vintage.

VINEYARD

The De Grendel vineyards are situated 7 kilometers from the Atlantic ocean, growing on slopes 200 metres above sea level. The vines are 7-10 years old and yield crops of 5-7 tons per hectare (off 2300 vines).

SOIL TYPE

Hutton – Oak leaf

VINIFICATION

Only handpicked fruit was destalked and inoculated in a upright stainless steel tank. To ensure soft ripe tannins, the fermenting red was transferred four times over the skincap for periods lasting 1 hour each. This method is called aerated pump over.

After sufficient extraction, a pneumatic press was used to press the skins at 0.9 Bar. Three rackings ensured good clarity. Maturation took place in French Oak for a period of thirteen months.

TASTING NOTES

A full bodied wine filled with a combination of different berries on the nose. Mulberry, raspberry, and blackberry fruit accompanied by liquorice and mocha flavours that carry through on palate. Well supported by firm French oak tannins.

ANALYSIS

Residual Sugar: 2.30 g/l
pH: 3.62
Total Acidity: 5.80g/l
Alcohol: 14.5%

FOOD COMPLIMENTS

Traditional Sunday roast lamb and vegetables or roast chicken with butternut.

AGEING POTENTIAL

5 years