



ANNO 1720

# DE GRENDEL

WINES

## Brut - Method Cap Classique 2007

### 2007 VINTAGE

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.

### VINIFICATION

Our maiden vintage Brut is a blend of 68% Chardonnay and 32% Pinot Noir.

We received the grapes on the 22nd of January 2007, whole bunch crushed them in a basket press (to ensure a very elegant wine), settled the juice and racked to another tank and inoculated with yeast. Once fermentation was completed and the base wine was filtered we then bottled it on the 18th of July 2007 with the tirage (yeast and sugar mix) for the second fermentation to take place in the bottle – true to the Method Cap Classique style.

The wine spent 16 months on its lees in the bottle to mature and to ensure a complex wine with a combination of fruit and biscuit flavours, before it was riddled and degorged. It underwent a further 11 months of cellaring in the bottle, before releasing the limited production of 1172 bottles in October 2009.

### ANALYSIS

Alcohol:	12vol%
Residual Sugar:	7g/l (Brut should be below 15g/l)
Total Acidity:	8g/l
pH	3.4

### TASTING NOTES

Sweet tropical fruit backed by some biscuit richness. The fruit weight fills out the mid-palate and the mineral apple crispness ensures a well balanced wine with substantial length.

### FOOD COMPLEMENTS

A perfect fit for luxury foods: Oysters (even oysters Rockefeller), foie gras, especially when flavoured with truffle shavings or truffle oil. Fine smoked salmon or other smoked fish or for something slightly more extravagant, enjoy with gently-flavoured types of caviar such as beluga. It will be brilliant with most Chinese and Thai dishes, but *fantastic* with Japanese sushi, sashimi or other raw-fish dishes.

### AGEING POTENTIAL

Enjoy now or keep for another two years.

