



ANNO 1720

# DE GRENDEL

WINES

## Merlot 2004

### SOIL TYPE

Hutton – Oak leaf.

### VINIFICATION

The grapes were harvested at the end of February. The juice was fermented with skin contact for seven days, and was given a soft aerating pump over action twice a day to ensure optimum flavour. After malolactic fermentation in stainless steel tanks the wine was matured in 50% new French Oak barrels and 50% in 2nd and 3rd fill French Oak barrels for 13 months.

### TASTING NOTES

An elegant medium bodied wine with black fruit, liquorice and coffee flavours. A well structured wine with black berry fruit and firm tannins.

### ANALYSIS

Residual Sugar:	2 . 1 g/l
pH:	3 . 78
Total Acidity:	5 . 8g/l
Alcohol:	14 . 5%

### FOOD COMPLEMENTS

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

### AGEING POTENTIAL

5 years

