



ANNO 1720

DE GRENDEL

WINES

Merlot 2005

2005 VINTAGE

According to Charles Hopkins, De Grendel's winemaker, 2005 is renowned as one of the top ten years for red wine in South Africa.

VINEYARD

The De Grendel vineyards are situated 7 kilometers from the Atlantic Ocean, growing on slopes 200 metres above sea level. The vines are 5 - 8 years old and yield crops of 5 - 7 tons per hectare (off 2300 vines).

SOIL TYPE

Hutton – Oak leaf

VINIFICATION

Only handpicked fruit were destalked and inoculated in an upright stainless steel tank. To ensure soft ripe tannins, the fermenting red was transferred four times over the skin cap 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 pressure. Three rackings ensured good clarity. Maturation took place in French Oak for a period of thirteen months.

TASTING NOTES

Brilliant red fruit aromas, plum and red currant. Harmonious interplay of spice fragrance and well polished tannins. Elegant, persistent finish. The perfect partner to lamb, guinea fowl and grilled beef.

ANALYSIS

Residual Sugar:	2 . 5 g/l
pH:	3 . 57
Total Acidity:	5 . 75g/l
Alcohol:	14 . 5%

AGEING POTENTIAL

8 years

