



ANNO 1720

# DE GRENDEL

WINES

## Merlot 2006

### 2006 VINTAGE

Our first vintage in our cellar created a lot of excitement and to top it all a wonderful red wine vintage.

### VINEYARDS

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 was destalked and inoculated in a 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 up to 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:	2.58 g/l
pH:	3.59
Total Acidity:	5.80g/l
Alcohol:	14.5%

### FOOD COMPLIMENTS

Red meat dishes, grilled lamb chops or springbok loin with red wine sauce.

### AGING POTENTIAL

5 years

