



ANNO 1720

DE GRENDEL

WINES

Pinot Noir 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.

VINEYARD

Benefiting from cool Atlantic breezes, De Grendel Pinot Noir vineyards are situated 7 kilometers from the ocean and reach up to 350m above sea level. Sculptured by the cool growing climate, the slow ripening fruit produces wines of consistently distinctive character and expressive style.

SOIL TYPE

Deep well drained shale.

VINIFICATION

Only handpicked fruit that was hand sorted were destalked and inoculating in a traditional upright wooden cask. To ensure soft ripe tannins, the fermenting red wine was transferred four times over the skincap for periods lasting 1 hour each. After sufficient extraction, a pneumatic press is used to press the skins at 0.9 Bar. Three rackings ensured good clarity.

Maturation took place in a combination of new and older 225 liter French Oak barrels for a period of twelve months.

TASTING NOTES

The Pinot Noir exudes red cherries, black berries and roasted nuts, delivered through a velvety texture.

ANALYSIS

Residual Sugar:	2.8 g/l
pH:	3.58
Total Acidity:	5.8g/l
Alcohol:	13.5%

FOOD COMPLIMENTS

Best enjoyed with wild mushrooms, venison and slow-cooked meat dishes.

AGING POTENTIAL

5 years