



ANNO 1720

DE GRENDEL

WINES

Pinot Noir 2008



2008 VINTAGE

This is a harvest that will long be remembered by the South African wine industry for the three consecutive rain showers during the first stage of ripening, towards the end of January. Luckily the South-Easter saved the day, drying our vineyards after every rain shower and preventing rot.

VINEYARD

Benefiting from cool Atlantic breezes, De Grendel Pinot Noir vineyards are situated 7 kilometers from the ocean, reaching 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, hand sorted fruit was destalked and inoculated in a traditional upright wooden cask. To ensure soft ripe tannins, the fermenting red wine was transferred four times over the skincap for 1 hour periods. After sufficient extraction a pneumatic press was 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 litre French Oak barrels for a period of twelve months.

TASTING NOTES

The Pinot Noir exudes red cherries, blackberries and roasted nuts, with a velvet finish on the palate.

ANALYSIS

Residual Sugar:	2.45 g/l
pH:	3.60
Total Acidity:	5.51 g/l
Alcohol:	13.0%

FOOD COMPLIMENTS

Hailed by some as the ultimate food-loving wine. Try it with herb-stuffed roast chicken to braised game bird, venison to veal, salmon, tender lamb or slow-cooked meat dishes.

AGEING POTENTIAL

5 years