

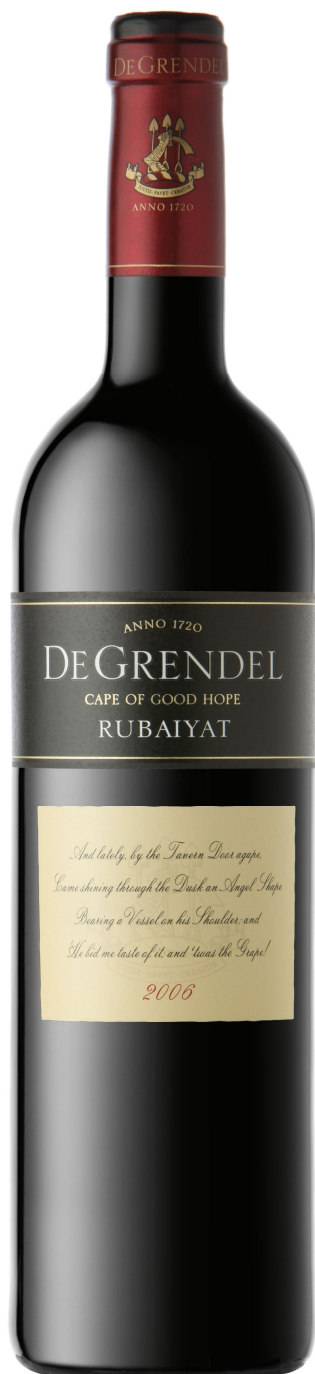


ANNO 1720

DE GRENDEL

WINES

Rubaiyat 2006



2006 VINTAGE

Producing our first premium Bordeaux-style red created a lot of excitement in the cellar. To top it all it was a wonderful red wine vintage. (The name Rubaiyat is the Persian word for a quatrain: a stanza of verse comprising four lines - reflecting the four varietal components of the blend).

VINEYARD

The vineyard is situated in the Firgrove area, about 6 km from False Bay. The Cabernet Sauvignon grapes come from 33 year old bush vines with very limited yields. The average berry weight is less than a gram (extremely small and concentrated).

SOIL TYPE

Light top soil of 40 cm with deep broken laterite.

VINIFICATION

A portion of this wine was made by aerated pump overs in a closed tank with extended skin contact. The rest was made by punch down method where a pneumatic punch down system was used four times a day. This method ensured more aggressive extraction. These two portions were kept separate during pressing and then blended when going in to 100% new French Oak barrels where malolactic fermentation took place. The wine matured in these barrels for another 18 months.

11% Malbec, 1.5% Merlot and 1.5% Cabernet Franc was blended to achieve the final Rubaiyat 2006.

TASTING NOTES

This Bordeaux style of wine has a deep purple color with red hints on the appearance of the wine. The nose is a combination of black fruit, chocolate, light spices and vanilla characters. The palate is full, well balanced with a broad mid palate and lengthy finish.

ANALYSIS

Residual Sugar:	2.8g/l
pH:	3.67
Total Acidity:	5.8g/l
Alcohol:	14.38%

FOOD COMPLIMENTS

A match like no other: lamb with rosemary. Also pink and juicy Chateaubriand, roast poultry or boeuf bourguignon.

AGING POTENTIAL

10 – 12 years