



ANNO 1720

DE GRENDEL

WINES

Shiraz 2004

SOIL TYPE

Glenrosa.

VINIFICATION

Harvest took place mid March using two methods of vinification: Open fermentation tanks with emphasis on submerged-cap fermentation and the punch-down technique to ensure optimum colour and tannin extraction. After natural malolactic fermentation in stainless steel tanks the wine was matured in 1/3 new American Oak barrels, 1/3 new French Oak barrels and 1/3 in 2nd and 3rd fill French Oak barrels for 13 months.

TASTING NOTES

The nose shows forest floor, herb and pepper characters as well as some floral notes. Palate is medium to full-bodied with firm tannins.

ANALYSIS

Residual Sugar:	2 . 1 g/l
pH:	3 . 62
Total Acidity:	5 . 5 g/l
Alcohol:	14 . 5%

FOOD COMPLEMENTS

The perfect complement to beef, venison, and winter casseroles.

AGEING POTENTIAL

8 years

