



ANNO 1720

# DE GRENDEL

WINES

## Shiraz 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 6-9 years old and yield crops of 5-7 tons per hectare (off 2300 vines).

### SOIL TYPE

Glenrosa.

### VINIFICATION

The fruit was handpicked in mid March, with vinification consisting of two separate methods of open tank fermentation:

The submerged cap method was used on the first portion of the Shiraz harvest intake, ensuring deep colour, softer tannins and spicy flavours. The remaining fruit was picked 2-3 days later, and vinified using a pneumatic punch down method.

The fermenting cap was punched down four times a day, resulting in more robust tannins as well as excellent structure and concentration.

The product was blended and put through natural malolactic fermentation in stainless steel tanks. Three rackings took place.

The wine was matured in 1/3 new American Oak, 1/3 new French Oak and 1/3 in 2nd and 3rd fill French Oak barrels for 13 months.

### TASTING NOTES

This 2006 Shiraz shows coriander, lavender and white pepper, as well as some floral notes on the nose. This full structured wine is well supported by oak undertones and sweet ripe tannins.

### ANALYSIS

|                 |         |
|-----------------|---------|
| Residual Sugar: | 3.2 g/l |
| pH:             | 3.65    |
| Total Acidity:  | 5.8 g/l |
| Alcohol:        | 14.5%   |

### FOOD COMPLIMENTS

Braised meat or stew dishes, venison and grilled beef sirloin.

### AGING POTENTIAL

10 years

