



ANNO 1720

DE GRENDEL

WINES

Shiraz 2007



2007 VINTAGE

Each vintage holds its own unique challenges and life lessons: the 2007 vintage taught us patience. It will also be remembered by the South African wine industry as the Year of the Heat Wave which mercilessly hit the Cape 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

The De Grendel vineyards are situated 7 kilometers from the Atlantic Ocean, growing on slopes 200 meters above sea level. The vines are 7-10 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.

Of the oak barrels used 70% is French Oak and 30% American Oak. The age of the barrels was a three way split between new, second fill and third fill barrels and maturation took place for 13 months.

TASTING NOTES

This 2007 Shiraz shows coriander, lavender, white pepper and some floral notes on the nose. This full structured wine is well supported by oak undertones and sweet ripe tannins.

ANALYSIS

Residual Sugar:	2.81 g/l
pH:	3.55
Total Acidity:	5.65 g/l
Alcohol:	14.5%

FOOD COMPLIMENTS

Very versatile – from steaks, roasts and lamb shank to Springbok and sausage. Loves tomato-based sauces.

AGING POTENTIAL

10 years