



ANNO 1720

DE GRENDEL

WINES

Winifred 2006



2006 VINTAGE

This unique blend is named in honour of Lady Graaff. The first vintage in our new cellar created huge excitement and the fact that 2006 was a great white wine year added to the success of this wine.

VINEYARDS

The De Grendel Vineyards are situated 7 kilometers from the Atlantic Ocean, growing on slopes 200 meters above sea level. Crop levels of the three vineyards vary from 2 - 6 tons per hectare.

SOIL TYPE

The Semillon vineyard is situated on well drained decomposed shale and the Viognier and Chardonnay vineyards grow on gravel 1.5 meters above lower layers of yellow clay.

VINIFICATION

A more oxidative method of wine making was used. The three lots were vinified separately. The Semillon was only tank fermented with very little skin contact. The 40% Semillon, with more acidity and lower alcohol, adds more tropical and citrus fruit to the blend. The Chardonnay and the Viognier were fermented in new French oak. A third of each lot underwent malolactic fermentation. The other two thirds stayed in oak for \pm 120 days on full lees.

TASTING NOTES

Sumptuous peach, pear-drop aromas. Mouth filling flavours of dry herbs, honeyed whiffs, persistent fine dry finish. The ideal accompaniment to crayfish, line fish, and roast chicken.

BLEND

- Semillon (40% of blend)
- Chardonnay (40% of blend)
- Viognier (20% of blend)

ANALYSIS

Residual Sugar:	2.4 g/l
pH:	3.35
Total Acidity:	6.2 g/l
Alcohol:	13.5%

AGEING POTENTIAL

3 years.