



ANNO 1720

# DE GRENDEL

WINES

## Winifred 2007



### 2007 VINTAGE

The 2007 vintage taught us patience. In the South African Wine Industry this year will be remembered for the incredible heat wave that occurred 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.

### VINEYARDS

The De Grendel Vineyards are situated 7 kilometers from the Atlantic Ocean, growing on slopes ranging 15-350 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 broken scale and the Viognier and Chardonnay vineyards on gravel yellow clay at a depth of 1, 5m.

### VINIFICATION

A more oxidative approach of wine making method is used. The 3 lots were vinified separately. The Semillon was only tank fermented with very little skin contact. The 20% Semillon add a tropical, citrus fruit aroma with more acidity and lower alcohol.

The Chardonnay and the Viognier were fermented in new French oak and underwent malolactic fermentation in the barrel. The 2 lots stayed in oak for ± 120 days on full lees.

The final blend was made following many pre-cylinder blends to get to the acquired goal of fine balance of fruit, mouth feel, length and finish.

### BLEND

- Semillon (20% of blend) - Citrus, tropical, low alcohol, acidity
- Chardonnay (42% of blend) - Buttery, ripe citrus, broadness, structure
- Viognier (38% of blend) - Apricot, peaches, mouth feel, alcohol

### ANALYSIS

Residual Sugar:	1.6 g/L
pH:	3.35
Total Acidity:	6.05 g/L
Alcohol:	13.7vol%

### FOOD COMPLIMENTS

This wine was blended to be a true food complimentary wine: rich in flavour and texture, an every occasion wine.

Avocado salad with roasted flaked almonds and crispy pancetta. Grilled or pan-fried fish with cream based sauces or olive oil dressing. White meat like free-range chicken or veal medallions and seafood.

### AGING POTENTIAL

3 years