



ANNO 1720

DE GRENDEL

WINES

Winifred 2008

2008 VINTAGE

The South African Wine Industry will remember the 2008 harvest for the three consecutive rain showers during the first stage of ripening, towards the end of January. Thanks to the South-Easter, drying our vineyards after every rain shower, we luckily had no problem with rot.

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 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 partially tank and barrel fermented with very little skin contact. The 30% Semillon add a lemongrass, 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-silinder blends to get to the acquired goal of fine balans of fruit, mouth feel, length and finish.

BLEND

- Viognier (40% of blend) - Apricot, peaches, mouth feel, alcohol
- Semillon (30% of blend) - Citrus, tropical, low alcohol, acidity
- Chardonnay (30% of blend) - Buttery, ripe citrus, broadness, structure

ANALYSIS

Residual Sugar :	4.3 g/L
pH :	3.40
Total Acidity :	6.05 g/L
Alcohol :	13.6vol%

FOOD COMPLIMENTS

This wine was blended to be a true food complimentary wine: rich in flavor and texture, an every occasion wine. Enjoy on it's own or even with light meat dishes.

AGEING POTENTIAL

3 years

