



ANNO 1720

# DE GRENDEL

WINES

## Winifred 2009



### 2009 VINTAGE

We experienced one of the wettest and coldest winters in a long time in the Western Cape. Fantastic rain showers as late as November ensured a higher water table and buffer for the 2009 crop. Although we experienced quite high temperatures during the picking season in 2009, in general the vines were now well protected by the high water reserves. Due to these conditions the crop was 10 to 14 days later and 10% down in yield. Actually a good thing as this again ensured more concentration in flavours. In the wine industry as a whole the 2009 harvest stood out as one of the decade's best vintages for both red and white varieties.

### 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 three lots were vinified separately.

The Semillon was only tank fermented with very little skin contact. The Chardonnay was partially tank and barrel fermented while the Viognier fermented only in oak. The portion of the wine that was fermented in barrel (100% new oak – French and Romanian) underwent malolactic fermentation in the barrel and 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 (44% of the blend) - Responsible for the citrus and tropical flavours and bring a lower alcohol to the blend while assuring a firm acidity.
- Viognier (30% of the blend) - Apricot and peaches on the nose, while contributing to a full and rich mouth feel.
- Chardonnay (26% of the blend) - Butterscotch and ripe citrus flavours, responsible for broadness and structure of the blend.

### ANALYSIS

Residual Sugar:	1.92 g/L
pH:	3.35
Total Acidity:	6.10 g/L
Alcohol:	13.5vol%

### FOOD COMPLEMENTS

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

### AGING POTENTIAL

3 years