



ANNO 1720

DE GRENDEL

WINES

Rubaiyat 2007

2007 VINTAGE

Each vintage holds its own unique challenges and life lessons: the 2007 vintage taught us patience. Producing our second vintage of our premium Bordeaux-style red created a lot of excitement in the cellar once again. The name Rubaiyat is the Persian word for a quatrain: a stanza of verse comprising four lines - reflecting the four varietal components of the blend..

VINEYARD

The vineyard is situated in the Firgrove area, about 6 km from False Bay. The Cabernet Sauvignon grapes come from 34 year old bush vines with very limited yields. The average berry weight is less than a gram (extremely small and concentrated).

SOIL TYPE

Light top soil of 40 cm with deep broken laterite.

VINIFICATION

A portion of this wine was made by aerated pump overs in a closed tank with extended skin contact. The rest was made by punch down method where a pneumatic punch down system was used four times a day. This method ensured more aggressive extraction. These two portions were kept separate during pressing and then blended when going in to 100% new French Oak barrels where malolactic fermentation took place. The wine matured in these barrels for another 18 months.

6% Malbec, 7% Merlot and 1% Petit Verdot was blended to achieve the final Rubaiyat 2007.

TASTING NOTES

This Bordeaux style of wine has a deep intense dark purple color with ruby red hints on the appearance of the wine. The nose is filled with layers of black fruit, violets chocolate, roasted nuts and vanilla characters. These flavours carry through on the palate where there is a good balance of fruits and tannin. The mouthfeel is well structured with a broad mid palate and lengthy finish.

ANALYSIS

Residual Sugar:	2.58g/l
pH:	3.71
Total Acidity:	5.39g/l
Alcohol:	14.26%

AGING POTENTIAL

10 – 12 years

FOOD COMPLIMENTS

A match like no other: lamb with rosemary. Also pink and juicy Chateaubriand, roast poultry or boeuf bourguignon.

