



ANNO 1720

# DE GRENDDEL

WINES

## Pinot Gris 2011

### 2011 Vintage

This was a year of extreme weather conditions. In general, the average temperature was higher than the previous vintage with a heat wave early in January following veraison. During early February, just two weeks before the first picking, we experienced yet another heat wave. Supplementary irrigation and our close proximity to the ocean, protecting our vines from the high temperatures, ensured that our wines have intense fruit flavours.

### VINEYARDS

The De Grendel vineyards are situated 7 kilometers from the Atlantic Ocean, growing on slopes 200 meters above sea level. We field grafted a portion of our Cabernet Sauvignon plantings to Pinot Gris, for we believe that this variety can perform extremely well under cool, moderate growing conditions. With careful leaf plucking at strategic times, we expose the cluster zone, in order to achieve a higher sugar level when harvested. This is one of the factors contributing to the bigger structure of our Pinot Gris.

### SOIL TYPE

Deep Hutton.

### VINIFICATION

All fruit was handpicked in the early morning and then whole bunch pressed, preventing the release of any colour pigments. Only 600L per ton was recovered. After three days of settling and racking, 80% of the juice underwent inoculation with selected yeast in stainless steel tanks and the remaining juice underwent malolactic fermentation in barrel. These two portions were blended, stabilized and then bottled.

### TASTING NOTES

The wine has a light green hue with apple, pear and quince flavours on the nose. The oak plays a supportive role, by adding structure to the palate and the malolactic fermentation ensures a buttery richness and length on the palate.

### ANALYSIS

Residual Sugar:	1.55 g/l
pH:	3.27
Total Acidity:	5.74 g/l
Alcohol:	14%

### FOOD COMPLEMENTS

A true all occasions wine that will go well with pork and smoked chicken dishes.

### AGEING POTENTIAL

Up to 2 Years.

