



ANNO 1720

# DE GRENDDEL

WINES

## Pinot Noir 2009



### 2009 VINTAGE

We experienced one of the wettest and coldest winters in a long time in the Western Cape. We had fantastic rain showers as late as November that ensured a higher water table and buffer for the 2009 crop. Although we experienced quite high temperatures through the picking season in 2009, the vines in general 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, but this again ensured more concentration in flavours. In the industry, the 2009 harvest was one of the best vintages in terms of quality on both red and white varieties.

### VINEYARD

Benefiting from cool Atlantic breezes, De Grendel Pinot Noir vineyards are situated 7 kilometers from the ocean and reach up to 350m above sea level. Sculptured by the cool growing climate, the slow ripening fruit produces wines of consistently distinctive character and expressive style.

### SOIL TYPE

Deep well drained shale.

### VINIFICATION

Only handpicked and hand sorted fruit was destalked and inoculated in a traditional upright wooden cask. To ensure soft ripe tannins, the fermenting red wine was transferred four times over the skincap for periods lasting 1 hour each. After sufficient extraction, a pneumatic press was used to press the skins at 0.9 Bar. Three rackings ensured good clarity.

Maturation took place in a combination of new and older 225 litre French Oak barrels for a period of twelve months.

### TASTING NOTES

The Pinot Noir exudes red cherries, blackberries and roasted nuts, with a velvet finish on palate.

### ANALYSIS

Residual Sugar:	2.5 g/l
pH:	3.65
Total Acidity:	5.7 g/l
Alcohol:	14.34%

### FOOD COMPLIMENTS

Best enjoyed with chicken, wild mushrooms, venison and slow-cooked meat dishes.

### AGEING POTENTIAL

5 years