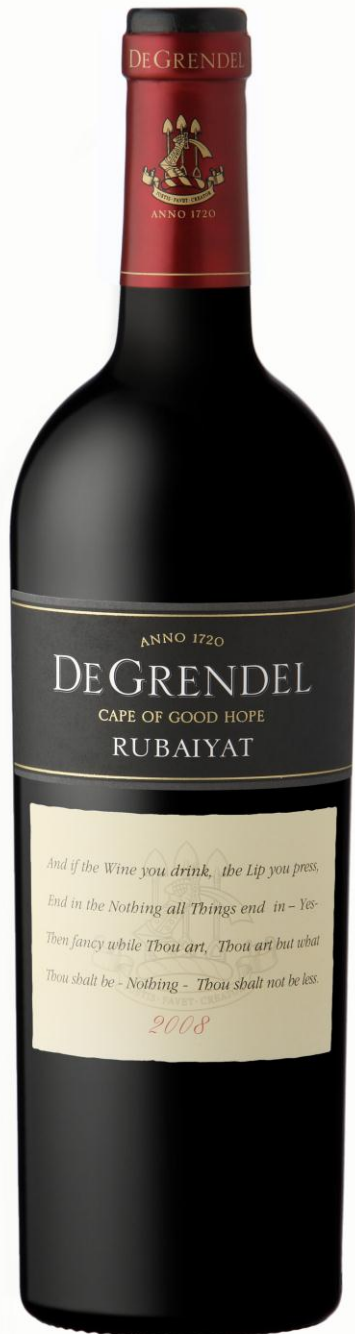




ANNO 1720

DE GRENDEL

WINES



Rubaiyat 2008

2008 VINTAGE

This is a harvest that will long be remembered by the South African wine industry for the three consecutive rain showers during the first stage of ripening, towards the end of January. Luckily the South-Easter saved the day, drying our vineyards after every rain shower and preventing rot.

VINEYARD

The vineyard is situated in the Firgrove area, about 6 km from False Bay. The Cabernet Sauvignon grapes originate from 34 year old low yielding bush vines, bearing extremely small and concentrated berries with an average weight off less than one gram. The Malbec, Merlot and Petit Verdot are from De Grendel.

SOIL TYPE

Light top soil of 40 cm with deep broken laterite.

VINIFICATION

A portion of this wine was made, using the aerated pump over method, in a closed tank with extended skin contact. The balance was made using a pneumatic punch down system four times a day. This method ensures more aggressive extraction. These two portions were kept separate during pressing and then blended when transferred to 100% new French Oak barrels, where malolactic fermentation took place. The wine matured in barrels for a further 18 months.

86% Cab Sauv, 11% Merlot, 2% Malbec, and 1% Petit Verdot was blended to achieve the final Rubaiyat 2008.

TASTING NOTES

This Bordeaux style wine has an dark purple color with ruby red hints on the appearance. The nose is filled with layers of black fruit, violets, chocolate, roasted nuts and vanilla characters. These flavors carry through on the palate where you'll experience a good balance of fruits and tannin. The mouth feel is well structured with a broad mid palate and lengthy finish.

ANALYSIS

Residual Sugar:	2.9g/l
PH:	3.77
Total Acidity:	5.5g/l
Alcohol:	14.52%

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.