



ANNO 1720

DE GRENDEL

WINES

Shiraz 2009

2009 VINTAGE

We had fantastic rain showers as late as November ensuring a higher water table acting as a buffer against the high temperatures during the 2009 picking season. Due to these conditions the crop was 10 to 14 days later and 10% down in yield, but this ensured better concentration in flavours. The industry considers the 2009 harvest as one of the best vintages in terms of quality on both red and white varieties.

VINEYARD

The De Grendel vineyards are situated 7 kilometers from the Atlantic Ocean, growing on slopes 200 meters above sea level. The vines are 7-10 years old and yield crops of 5-7 tons per hectare (off 2300 vines).

SOIL TYPE

Glenrosa.

VINIFICATION

The fruit was handpicked during mid March followed by two separate methods of open tank fermentation. The submerged cap method was used on the first portion of the Shiraz intake, ensuring deep colour, softer tannins and spicy flavours. The remaining fruit was picked 2-3 days later and vinified using a pneumatic punch down method.

The fermenting cap was punched down four times a day, ensuring excellent structure, concentration and more robust tannins. The wine was blended and put through natural malolactic fermentation in stainless steel tanks. Three rackings took place.

The wine was matured in 1/3 new American Oak, 1/3 new French Oak and 1/3 in 2nd and 3rd fill French Oak barrels for 13 months.

TASTING NOTES

This 2009 Shiraz shows lovely coriander, lavender, white pepper and some floral notes on the nose. This full structured wine is well supported by oak undertones and sweet ripe tannins.

ANALYSIS

Residual Sugar:	2.2 g/l
pH:	3.54
Total Acidity:	6.1 g/l
Alcohol:	15%

AGING POTENTIAL

10 years

FOOD COMPLIMENTS: Very versatile – from steaks, roasts and lamb shank to Springbok and sausage. Loves tomato-based sauces.

