

DE GRENDDEL AMANDELBOORD PINOTAGE 2020

The Vintage

The season presented a cold winter with good rainfall that ensured a terrific growing and ripening period during spring and summer. Due to a few small heat spikes and rain showers in January, the vines were exposed to stop-and-start conditions. This complicated determining the accurate stage of ripeness which required viticultural expertise, experience and patience. The 2020 crop size was average

Viticulture

The Pinotage vineyards are planted in well-drained blue, broken shale at 250 metres above sea level on the Western slope of the Tygerberg 7 kilometres from, and in sight of, the Atlantic Ocean. Employing the VSP trellis system, a typical harvest produces 7 to 8 tons per hectare.

Vinification

Grapes were hand-picked just before dawn, then crushed and open-fermented while undergoing pneumatic punch-downs four times a day. The wine was basket-pressed and transferred to tanks for malolactic fermentation. On completion of MLF, the wine was racked and transferred to 225 litre barrels to mature for 12 months in a combination of French and American Oak of which 12% was new oak

Tasting Notes

Dense in colour and bold in flavour with forthcoming aromas of sweet and spicy plum sauce, tobacco, blackberry, tar and licorice. A succulent and juicy full-bodied wine that is rich and velvety in texture and pleasing on the finish. A wine with ripe, soft tannins that is made to last.

Food Complements

Try Pinotage with roasted meats such as butterflied leg of lamb and vegetables topped with flavourful sauces such as teriyaki, plum sauce, and barbecue flavours.

Analysis

RS: 1.8g/l
pH: 3.65
TA: 5.7g/l
Alc: 14.92%

