



ANNO 1720

# DE GRENDEL

WINES

## Brut - Method Cap Classique 2011

### VINTAGE

This was a year of extreme weather conditions. The average temperature was in general slightly higher with a heat wave early in January just following veraison and then another heat wave early February just two weeks away from the first picking. The fact that we have supplementary irrigation on our farm and our close proximity to the ocean protected our vines and resulted in wines that have intense fruit flavours this vintage

### VINIFICATION

De Grendel Brut 2011 – our fifth vintage - follows on the success of the 2007 maiden vintage which was sold out within 3 months and the 2009 winning a Veritas Gold.

This wine is once again a blend of 70% Chardonnay and 30% Pinot Noir. The grapes were whole bunch pressed (to ensure a very elegant wine); the juice settled and racked to another tank where we inoculated with yeast. Once fermentation finished the base wine was filtered and then bottled with the tirage (yeast and sugar mix) for the second fermentation to take part in the bottle – in the true Method Cap Classique manner.

The wine spent 20 months on the lees in the bottle to mature and to ensure a complex wine with a combination of fruit and biscuit flavours, before it was riddled and degorged.

### ANALYSIS

Alcohol:	12.5vol%
Residual Sugar:	7 g/l (Brut should be below 15g/l)
Total Acidity:	6.7 g/l
pH:	3.34

### TASTING NOTES

Fresh apple flavours and sweet tropical fruit backed by some biscuit richness. The fruit weight fills out the mid-palate and the mineral crispness ensures a well-balanced wine with substantial length.

### FOOD COMPLEMENTS

A perfect fit for luxury foods: Oysters (think Oysters Rockefeller) and foiegras, especially when flavoured with truffle shavings or truffle oil. Loves fine smoked fish, especially smoked salmon. Deserving a touch of extravagance, De Grendel Brut is an excellent companion for gently flavoured types of caviar such as beluga. Brilliant with most Chinese and Thai dishes, it is *fantastic* with Japanese sushi, sashimi or other raw-fish dishes.

### AGING POTENTIAL

Enjoy now or keep for another two years.

