



ANNO 1720

# DE GRENDEL

WINES



## Brut - Method Cap Classique 2012

### VINTAGE

This was a year of extreme dry weather conditions. The average temperature was in general slightly higher with a heat wave between veraison and picking in January. February followed with very mild, moderate conditions, almost reminding of a European climate. 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 year we also introduced new technology in the vineyard to pin point water need per vine per block that brought down water use by nearly 50% in the ripening season, but resulted in a bigger crop with high quality, due to irrigating within the optimum time frame.

### VINIFICATION

De Grendel Brut 2012 – our sixth vintage - follows on the success of the 2007 maiden vintage which was sold out within 3 months and the 2009 winning a Veritas Gold, 2011 won the trophy for the best MCC at the Winemakers Choice Awards, a gold at the Amorim MCC challenge and ended in the top 6 of the Classic FM MCC Awards.

This wine is a blend of 76% Chardonnay and 24% 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 primary fermentation and malolactic 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 19 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:	6.2 g/l
pH:	3.33

### 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 foie gras, 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.