



Merlot 2011

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

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 2 300 vines).

SOIL TYPE

Hutton – Oak leaf.

VINIFICATION

Only handpicked fruit was destalked and inoculated in an upright stainless steel tank. To ensure soft ripe tannins, the fermenting red was transferred four times over the skin cap for 1 hour periods – a method referred to as ‘aerated pump over’.

After sufficient extraction a pneumatic press was used to press the skins at 0.9 Bar. Three rackings ensured good clarity. Maturation took place in French oak for thirteen months. The French Oak used for maturation was ⅓ new oak, ⅓ second fill barrels and ⅓ third fill barrels.

TASTING NOTES

If classic elegance is more your thing, look no further. It first reveals a delicate all-sorts of berries – red, black and blue – followed by the alluring aroma of aniseed and liquorice which are all carried through on the palette. Rather than dominate, French oak adds support, while the structure comes from the tannins, as do the light mocha flavours. The texture is smooth and well-rounded, lingering a while to remind you of its balance and elegance.

ANALYSIS

Residual Sugar:	2.80 g/l
pH:	3.48
Total Acidity:	5.70g/l
Alcohol:	14.4%

FOOD COMPLIMENTS

Traditional Sunday roast lamb and vegetables or roast chicken with butternut. A perfect match for a hearty shank, chickpea and lentil soup served with fennel-studded flat bread.

AGING POTENTIAL

5 years