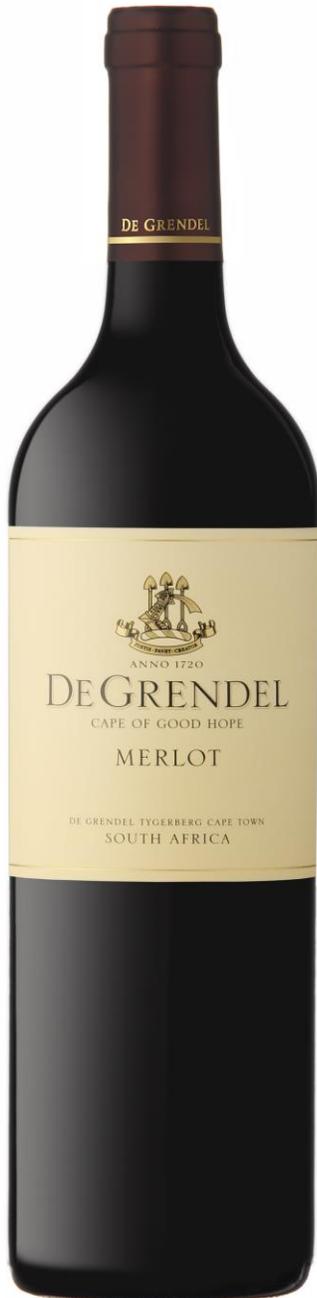




ANNO 1720
DE GRENDDEL
WINES

Merlot 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.

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 skincap 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, cedar 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:	2.20 g/l
pH:	3.49
Total Acidity:	5.60 g/l
Alcohol:	14.37%

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