



ANNO 1720

DE GRENDDEL

WINES

Op Die Berg Pinot Noir 2010



VINTAGE

The 2010 vintage will be remembered for the fact that the crop in general in the South African Wine Industry was substantially smaller compared to the five previous vintages. Some areas experienced a drop in yield of as much as 30%. One of the main reasons is the gale force winds experienced in October during the flowering season. Having said all of this, at De Grendel, we experienced a yield of 30% bigger and the only logic behind that, is that we missed the worst of that wind during the flowering time.

VINEYARD

Benefiting from cool Atlantic breezes, De Grendel Pinot Noir vineyards are situated 7 kilometers from the ocean, reaching up to 350m above sea level. Sculptured by the cool growing climate, the slow ripening fruit produces wines of consistently distinctive character and expressive style. For the first time in the 2010 vintage we were using an amazing portion of Pinot Noir grapes from a family farm in Ceres – 950 meters in altitude.

SOIL TYPE

Deep well drained shale. The Ceres Pinot Noir also grows on shale soils.

VINIFICATION

Only handpicked, hand sorted fruit was destalked and inoculated in a traditional upright wooden cask. To ensure soft ripe tannins, the fermenting red wine was transferred four times over the skincap for 1 hour periods. 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 a combination of new and older 225 litre French Oak barrels for a period of twelve months.

TASTING NOTES

This Pinot Noir has a light, bright red ruby hue and the nose is filled with luscious red cherry, blackberry and pine needle notes that carry through on the palate with a long velvety finish, balanced with well-structured freshness.

ANALYSIS

Residual Sugar:	3.3 g/l
pH:	3.51
Total Acidity:	5.7 g/l
Alcohol:	13.5%

FOOD COMPLIMENTS

Hailed by some as the ultimate food-loving wine. Try it with herb-stuffed roast chicken to braised game bird, venison to veal, salmon, tender lamb or slow-cooked meat dishes.

AGEING POTENTIAL

5 years