

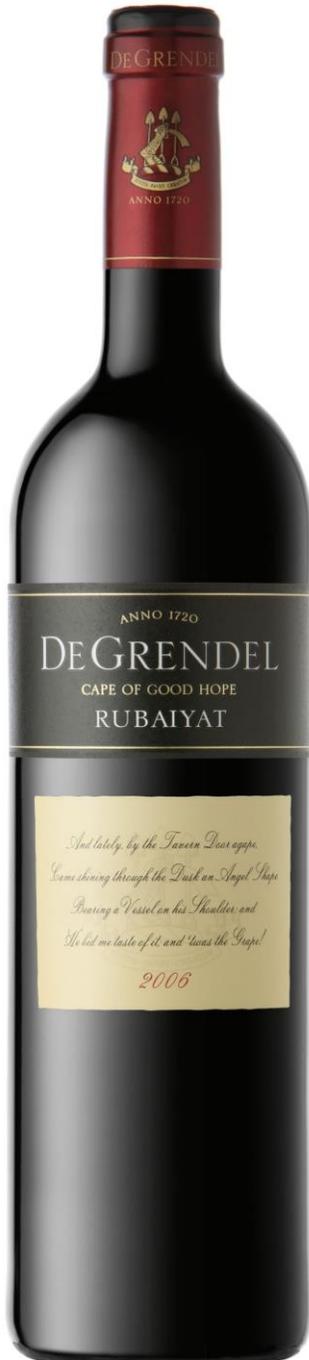


ANNO 1720

# DE GRENDEL

WINES

## Rubaiyat 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 the wind during the flowering time.

### VINEYARD

The vineyards are situated in the Firgrove area, about 6 km from False Bay. The grapes are selected from specific sites with the focus being on soil types, age of vines and low yields. The average berry weight is less than a gram (extremely small and concentrated). The Merlot, Cab Franc and Petit Verdot are from De Grendel.

### SOIL TYPE

Cape coffee stone, light top soil with deep broken laterite.

### VINIFICATION

A portion of this wine was made by aerated pump overs in a closed tank with extended skin contact. The rest was made by punch down method where a pneumatic punch down system was used four times a day. This method ensured more aggressive extraction. These two portions were kept separate during pressing and then blended when going in to 100% new French Oak barrels where malolactic fermentation took place. The wine matured in these barrels for another 18 months.

93% Cab Sauvignon, 5% Merlot, 1% Cab Franc and 1% Petit Verdot was blended to achieve the final Rubaiyat 2009.

### TASTING NOTES

This Bordeaux style of wine has a deep intense dark ruby red color. The nose is filled with layers of red and black fruit, violets, dark chocolate, roasted nuts and vanilla characters. These flavours carry through on the palate where there is a good balance of ripe fruits and firm tannin. The mouthfeel is well structured with a broad mid palate and lengthy finish.

### ANALYSIS

|                 |          |
|-----------------|----------|
| Residual Sugar: | 2.52 g/l |
| pH:             | 3.56     |
| Total Acidity:  | 5.71g/l  |
| Alcohol:        | 14.1%    |

### AGING POTENTIAL

10 – 12 years

FOOD COMPLIMENTS A match like no other: lamb with rosemary. Also pink and juicy Chateaubriand, roast poultry or boeuf bourguignon.