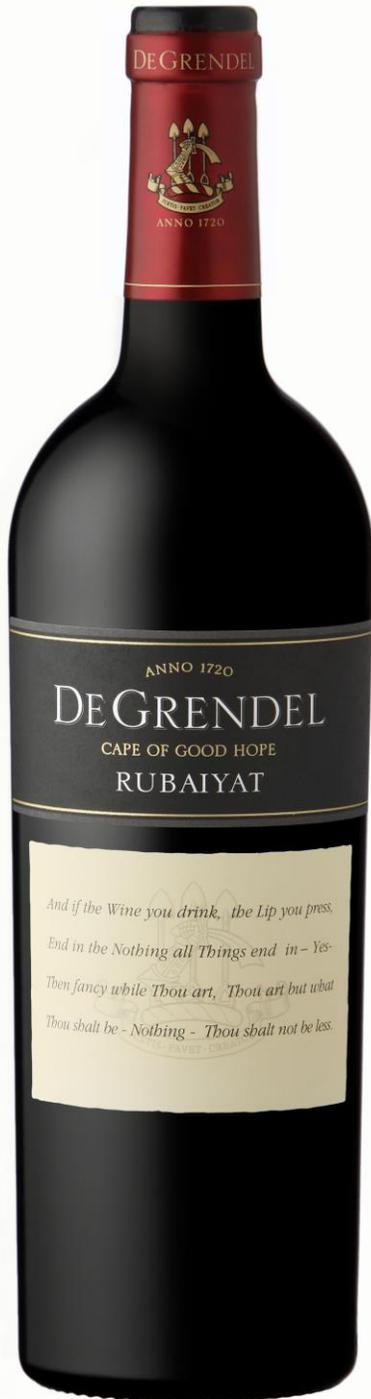




ANNO 1720

DE GRENDEL

WINES



Rubaiyat 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 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.

88% Cab Sauvignon, 11% Merlot, 0.7% Cab Franc and 0.3% Petit Verdot was blended to achieve the final Rubaiyat 2011

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:	3.6 g/l
pH:	3.66
Total Acidity:	5.7g/l
Alcohol:	14.5%

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.