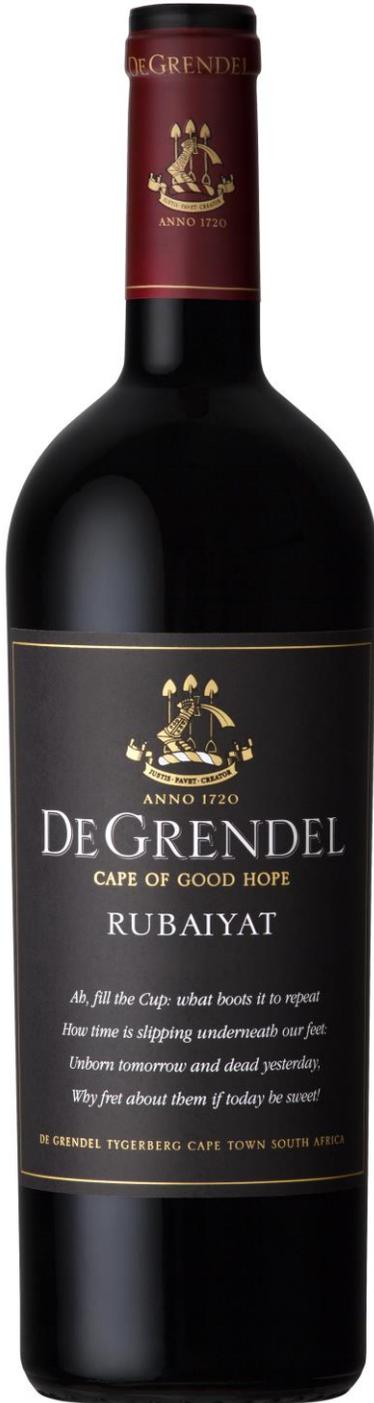




ANNO 1720

DE GRENDEL

WINES



Rubaiyat 2012

VINTAGE

The build-up to the season, climate wise, has been very promising. We had good rainfall in the winter and spring of 2012, resulting in high water reserves in the vineyards. The prevailing South Easterly Wind (the Cape Doctor) swept through most of the Western Cape during late spring and early summer. Fortunately for us, all the vines were already through fruit set and the wind had positive effect in protecting on a natural way against fungal disease pressure by keeping conditions dry and therefore lowering humidity in the canopy.

December also brought warm days and bright sunshine – due to our proximity to the ocean, temperatures remained moderate. From beginning January right through the picking season of February and March, we did not have any heat waves and in most circumstances had a cooler ripening period than in past vintages.

The challenge we did experience was three rainfalls but the positives outstretch the negatives in cooling down and nurturing the vineyards by relieving water stress.

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. 50.3% Petit Verdot, 45.5% Cabernet Sauvignon, 4.2% Merlot and 0.1% Cabernet Franc.

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:	2.3 g/l
pH:	3.6
Total Acidity:	5.76 g/l
Alcohol:	14.5%

AGING POTENTIAL

10 – 12 years

FOOD COMPLEMENTS

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