



ANNO 1720

DE GRENDEL

WINES

Shiraz 2011



VINTAGE

This was a year of extreme weather conditions. In general, the average temperature was higher than the previous vintage with a heat wave early in January following veraison. During early February, just two weeks before the first picking, we experienced yet another heat wave. Supplementary irrigation and our close proximity to the ocean, protecting our vines from the high temperatures, ensured that our wines have intense fruit flavours.

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 2300 vines).

SOIL TYPE

Glenrosa.

VINIFICATION

The fruit was handpicked in mid March, with vinification consisting of two separate methods of open tank fermentation: one method is a “softer” approach with aerated pump overs, ensuring deep colour, softer tannins and spicy flavours.

The remaining fruit was picked 2-3 days later and vinified using a pneumatic punch down. The fermenting cap was punched down four times a day, resulting in more robust tannins as well as excellent structure and concentration. The product was blended and put through natural malolactic fermentation in stainless steel tanks. Three rackings took place.

The wine was matured in 1/3 new American Oak, 1/3 new French Oak and 1/3 in 2nd and 3rd fill French Oak barrels for 13 months.

TASTING NOTES

This 2011 Shiraz shows coriander, lavender, white pepper and some floral notes on the nose. This full structured wine is well supported by oak undertones and sweet ripe tannins. On the palate the wine finish with a beautiful clove flavor.

ANALYSIS

Residual Sugar:	3.4 g/l
pH:	3.80
Total Acidity:	5.5 g/l
Alcohol:	14.5%

AGING POTENTIAL

10 years

FOOD COMPLIMENTS: Very versatile – from steaks, roasts and lamb shank to Springbok and sausage. Loves tomato-based sauces.