



Shiraz 2012

Vintage

This was a year of extreme dry weather conditions. The average temperature was in general slightly higher with a heat wave between veraison and picking in January. February followed with very mild, moderate conditions, almost reminding of a European climate. 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 year we also introduced new technology in the vineyard to pin point water need per vine per block that brought down water use by nearly 50% in the ripening season, but resulted in a bigger crop with high quality, due to irrigating within the optimum time frame.

VINEYARD

The De Grendel vineyards are situated 7 kilometers from the Atlantic Ocean, growing on slopes 200 meters above sea level. The vines are 10 to 12 years old and yield crops of 7-9 tons per hectare (off 2300 vines). A portion of the fruit for our Shiraz are bought in.

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 2012 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:	2.64 g/l
pH:	3.52
Total Acidity:	5.62 g/l
Alcohol:	14.37%

AGING POTENTIAL

10 years

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

