



ANNO 1720

# DE GRENDEL

WINES

## Viognier 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.

### VINYARDS

The De Grendel vineyards are situated 7 kilometres from the Atlantic Ocean, growing on slopes 200 meters above sea level. Crop levels on Viognier is  $\pm$  8 tons per hectare.

### SOIL TYPE

This vineyard is situated on the mid-section of our farm, on a North Western Slope where the soil is dominated by gravel.

### VINIFICATION

Viognier is quite unique with berries that shrivel towards full ripeness. Sampling and tasting the fruit during ripening is of utmost importance to end up with a balance between fruit, alcohol and structure. Handpicked and de stalked, immediately pressed, settled and inoculation with two different yeast cultures. 30% of the fruit was fermented in barrels. The balance fermented in tank to keep the pure fresh fruit flavours. After 120 days the two portions was blended before stabilization followed and bottling.

This wine is filled with floral and fruit flavours of apricot, dried peaches and pineapple. The aromas follow through on the palate, supported by buttery flavours from the oak barrels and resulting in full well balanced mouth feel that ends off with crisp dry acidity.

### ANALYSIS

|                 |           |
|-----------------|-----------|
| Residual Sugar: | 1.74 g/l  |
| pH:             | 3.38      |
| Total Acidity:  | 6.29.g/l  |
| Alcohol:        | 13.7 vol% |

### FOOD COMPLEMENTS

A great food wine – will pair well with rich pasta, chicken and pork dishes.

### AGING POTENTIAL

Drink now or within the next three years.