



ANNO 1720

DE GRENDEL

WINES

Viognier 2013



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.

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:	2.5 g/l
pH:	3.22
Total Acidity:	6.g/l
Alcohol:	14 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.