



ANNO 1720

# DE GRENDEL

WINES



## Amandelboord Pinotage 2015

### VINTAGE

The 2015 vintage will be remembered for its very dry and windy conditions during flowering, which resulted in a 15% smaller crop in the coastal region. As a result of this, the harvest was 10 to 15 days earlier than normal, the vineyard growth was less, and the bunches were smaller. These conditions, however, produced berries with a much higher concentration of fruit flavours and the red varieties had better colour intensity. Taking all of this in consideration, the 2015 vintage has the potential to be one of the finest vintages in recent years.

### VINEYARDS

High up on the western slope of the Tygerberg, roughly 250 metres above sea level, just 7 kilometres from, and in sight of the Atlantic Ocean, the Pinotage vines are nourished by well drained blue broken shale soil. Utilising the VSP trellis system, a typical harvest produces 7-8 tons per hectare.

### VINIFICATION

Grapes were carefully hand-picked just before dawn, crushed and open fermented undergoing pneumatic punch-downs 4 times, day and night. The wine was then basket pressed and transferred to barrels for malolactic fermentation. Once complete, the wine was racked and transferred to 225 litre barrels for 11 months of maturation in 20% new French oak, 10% new American oak, with the remainder being divided amongst 2<sup>nd</sup> and 3<sup>rd</sup> fill American and French barrels.

### TASTING NOTES

A perfumed, accessible and elegantly balanced wine with a bright cherry plum red colour. Caramelised banana and vanilla pods on the nose are aptly supported by black cherry and blueberry aromas, with hints of fennel, clove, cardamom and pepper (Chinese five spice). On the palate, a smooth entry is followed by sweet and sour dried cranberry with nuances of mulberry and mocha.

### FOOD COMPLIMENTS

The wine will pair excellently with game, duck and red meat, especially if served with a berry compote. It will also compliment light curries and sweet and sour pork.

### ANALYSIS

Residual Sugar:	2.4 g/l
pH:	3.55
Total Acidity:	5.5 g/l
Alcohol:	14.5%

### AGEING POTENTIAL

Although exceptionally accessible now, the wine will reward aging for 5 - 8 years by becoming increasingly silky, and as tannins integrate, delicate fruit may become slightly fuller and richer in the presence of ample spice, while retaining a pleasing elegance.