

# DE GRENDEL AMANDELBOORD PINOTAGE 2022

## The Vintage

During 2021, a late winter and spring lead to a late harvest season in 2022 with 3 small compact heat waves in January. Above average crop, quality and quantity wise.

## Viticulture

The Pinotage vineyards are planted in well-drained blue, broken shale at 250 metres above sea level on the Western slope of the Tygerberg 7 kilometres from, and in sight of, the Atlantic Ocean. Employing the VSP trellis system, a typical harvest produces 7 to 8 tons per hectare.

## Vinification

Grapes were hand-picked just before dawn, then crushed and open-fermented while undergoing pneumatic punch-downs four times a day. The wine was basket-pressed and transferred to tanks for malolactic fermentation. On completion of MLF, the wine was raked and transferred to 225 litre barrels to mature for 12 months in a combination of French and American Oak of which 12% was new oak

## Tasting Notes

The wine is impressively opaque in colour with dark hues of purple and red. An intense blackberry and cherry bouquet is sensuously interlaced with sweet cloves and subtle vanilla oak. The bold fruit and subtle spice aromatics persist on the palate with additional undertones of roasted almonds and trimmed cigar. The palate is broad and rich with soft acidity and abundant, finely textured tannin. This is a luxurious and full flavoured modern wine.

## Food Complements

Pinotage loves meat, especially if it has a smokey element to it such as barbequed sticky pork ribs. For vegetarians, large brown mushroom steaks topped with aged cheddar will be ideal. Also opt for beef or pork with teriyaki sauce, and enjoy Pinotage with a dark chocolate truffle tart for dessert.

## Analysis

RS: 2.4 g/l  
pH: 3.55  
TA: 6.4 g/l  
Alc: 14.56 %

