



ANNO 1720

DE GRENDEL
WINES

Elim Shiraz 2016

VINTAGE

The intense dry heat of the summer months certainly kept the viticulturists on their toes as they nursed the vineyards towards ripening in other growing regions. In Elim, however, the maritime breezes ensured a cooler growing season in comparison to the rest of the Western Cape, with a little more rainfall. The dryness towards ripening facilitated surprising benefits, however, in that the bunches were perfectly formed and disease free. All indications point to a surprisingly good vintage with, fruit driven, yet elegant.

VINEYARD

After a long search, virgin land was sourced in Elim specifically for the production of Shiraz with the unique and sought after *Rotundone* characteristic – the delicate black pepper compound. The combination of a cool maritime climate, careful vineyard management and soil ranging from shale, to *koffieklip*, to decomposed granite and clay, results in a remarkable growing region, producing our *Rotundone* style Shiraz. A vibrant, elegant red berry fruit driven wine, showcasing delicate black pepper nuances indicative of the cooler climate, the unique *terroir*.

VINIFICATION

A small volume of carefully handpicked and selected fruit from Elim vineyards was brought to De Grendel in the early hours of the morning for vinification. The fruit, 30% of which was left as whole clusters, was open fermented in stainless steel tanks using the pneumatic punch down method where the fermenting cap was punched down 4 times a day and night to produce more robust tannins with excellent structure and concentration of fruit. The wine was then matured for 13 months in 2nd and 3rd fill French oak barrels to preserve the unique *terroir* driven characteristics of the wine.

TASTING NOTES

Deep garnet purple in colour, enigmatically striking nuances of black pepper, clove and liquorice waft from the glass, only to be superseded by generous aromas of sweet berry fruit, pomegranate and red cherry which follow through voluptuously onto the palate with a sweet fruit entry that evolves into luscious red plum flavours with an exceptionally elegant chocolaty tannin balance, finishing with subtle hints of mulberry and lingering spice.

ANALYSIS

Residual Sugar: 2.7 g/l

pH: 3.61

Total Acidity: 5.7 g/l

Alcohol: 14%

AGING POTENTIAL

Although decidedly accessible now, the wine will reward aging for 5 – 8 years by becoming increasingly silky, and as tannins integrate, generous fruit may become slightly fuller and richer in the presence of sweetening spice, while retaining its distinctive black pepper nuances and a succulent elegance.

FOOD COMPLEMENTS

Exceptionally versatile as a food wine, it would pair excellently with most meats from Springbok to lamb shank and steak. Elegance and spice, however, beckon for tomato based pasta.

