



The 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 in that the bunches were perfectly formed and disease-free. 2017 was an exceptional and nearly-perfect vintage with a high moisture content in the soil during winter and cool, moderate ripening conditions from véraison to picking, and will be remembered as one of the best vintages in South Africa in recent years.

Viticulture

Virgin land in Elim, with a unique and sought-after Rotundone characteristic reminding of delicate black pepper, was sourced and allocated specifically for the production of Shiraz. A combination of a cool maritime climate, careful vineyard management and soil ranging from shale and koffiekliip to decomposed granite and clay, result in a remarkable growing region which produces our Rotundone-style Shiraz.

Vinification

A small volume of carefully selected fruit was brought to De Grendel in the early hours of the morning. The fruit, 30% of which was left as whole clusters, was open fermented in stainless steel tanks. The fermenting cap was punched down four times a day to produce more robust tannins with excellent structure and concentration of fruit. The wine was matured for 13 months in second and third fill French Oak barrels.

Tasting Notes

A vibrant and elegant wine showcases delicate black pepper nuances indicative of the cooler climate and unique terroir. The nose reminds of lavender, violet and rosemary whereas the palate is full-bodied, rich and juicy.

Cellaring Potential

Although accessible now, the wine will mature beautifully for at least ten years.

Food Complements

Butterflied leg of lamb or lamb gyros, creamy gorgonzola cheese burger, or fillet with a cream, brandy and peppercorn sauce.

Analysis

Residual Sugar:	1,8 g/l
pH:	3,64
Total Acidity:	5,7 g/l
Alcohol:	13,5 %

