

ELIM SHIRAZ 2018

The Vintage

A surprising, yet contradictory, growing season coming off the back of the severe heat and drought of 2017, the 2018 vintage experienced consistently hot and dry weather but no significant heat waves. The cold to moderate nights coupled with the much-needed light rain in early December resulted in disease-free grapes with excellent flavour concentration and acidity, delivering an approximate 15% increase in crop. The wine will express the heat of the year, displaying more tropical fruit if compared to the 2017 vintage.

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 koffieklip 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

This unique Shiraz expresses maraschino cherry, violet and blackberry aromas. It offers a rich palate with firm tannins, supported by well-integrated oak and is multi-layered with intense black fruit flavours. This is a big-structured Shiraz that will please even the most discerning Shiraz devotees.

Cellaring Potential

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

Food Complements

Lamb shawarma, Greek-style leg of lamb with plenty of fresh herbs, or crispy pork belly roasted with Chinese five spice.



Analysis

Residual Sugar:	1,4 g/l
pH:	3,74
Total Acidity:	5,6 g/l
Alcohol:	13,5 %

