

ELIM SHIRAZ 2019

The Vintage

The 2019 vintage will be remembered as one that followed the most severe drought in South Africa during 2018. In the second half of 2018, supporting rainfall ensured good soil moisture with cool and moderate ripening and harvesting conditions for 60% of the intake of the 2019 vintage. The 2019 crop was medium sized, resulting in some excellent wines.

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

This exceptional Shiraz conveys black cherry, lavender, and blackberry aromas. It offers a rich taste with solid but soft tannins, backed by well-unified oak. It is complex and multi-dimensional with layers of mulberries and white pepper. This is a bold and full-bodied Shiraz that will please even the most refined palates of Shiraz aficionados.

Food Complements

Marinated chargrilled ribeye steak, game pies, and moussaka topped with lots of aged parmesan.

Analysis

RS: 1.9 g/l
pH: 3.62
TA: 5.5 g/l
Alc: 13.96

