



# DE GRENDEL

WINES

## Merlot 2015



### VINTAGE

Particularly dry and windy climactic conditions during flowering culminated in a 15% reduction in crop size throughout the Coastal Region. This reduction in cluster volume, coupled with cooler weather towards ripening, produced berries with a superior concentration of fruit flavours and increased colour intensity in the red varieties. Additionally, the smaller clusters facilitated a harvest that was earlier by up to 15 days. In conclusion, the vintage of 2015 has the potential to rival the finest vintages in recent years.

### VINEYARD

Our vineyards at De Grendel are situated 7 kilometres from the Atlantic Ocean, at a height of 200 meters above sea level, on the slopes of the Tygerberg. There are 2300 vines between the age 10 and 13 years old that yield crops of 5 to 7 tons per hectare.

### SOIL TYPE

Hutton - Oak leaf.

### VINIFICATION

Handpicked fruit was destalked, crushed and fermented in a stainless steel tank. The 'aerated pump-over' method was used to ensure soft, ripe tannins in the wine by gently pumping the fermenting juice up and over the skin-cap 4 times, for 1-hour periods. After fermentation, the skins were gently pressed at 0.9 bar. The wine was racked three times, to ensure good clarity before it was matured in new French oak, in 2nd fill French oak and in 3rd fill French oak for a period of 13 months.

### TASTING NOTES

Deep, dark cherry red in colour indicates excellent extraction. The nose is packed with sweet black cherry, dried cranberry aromas and plum, underscored by nuances of marmite with hints of game. A sweet, tart entry develops into pleasing mulberry fruit, supported by liquorice and mocha with a rich mouthfeel. It finishes with bold coffee tannins that will reward those who keep a bottle for a few years by becoming increasingly silky. A highly extracted wine, packed with sweet red berry fruit, which with time will soften into a silky, juicy, complex Merlot.

### ANALYSIS

Residual Sugar: 2.4 g/l  
pH: 3.47  
Total Acidity: 5.5 g/l  
Alcohol: 14.80 Vol%

### FOOD COMPLIMENTS

This rich, juicy wine will pair excellently with most meats, but especially with succulent roast lamb served with sweet roasted vegetables. It really is difficult to go wrong with a good Merlot. Try it with tomato-based pasta or roast duck.

### AGING POTENTIAL

This Merlot has the potential to mature for 5-8 years, becoming increasingly silky.