

DE GRENDEL MERLOT 2020

The Vintage

The season presented a cold winter with good rainfall that ensured a terrific growing and ripening period during spring and summer. Due to a few small heat spikes and rain showers in January, the vines were exposed to stop-and-start conditions. This complicated determining the accurate stage of ripeness which required viticultural expertise, experience and patience. The 2020 crop size was average

Viticulture

The Merlot vineyards are planted on Hutton Oak Leaf soils at 200 metres above sea level on the slopes of the Tygerberg 7 kilometres from, and in sight of, the Atlantic Ocean. The age of the vines ranges from 15 to 18 years and an estimated 2,300 vines yield a crop of 7 to 8 tons per hectare per vintage.

Vinification

Handpicked fruit was destalked, crushed and fermented in conical-shaped stainless steel tanks. The 'aerated pump-over' method was used to gently pump the fermenting juice across the skin cap four times a day for one-hour periods at a time, ensuring soft tannin extraction. After fermentation the wine was pressed, racked and matured in 15% new oak, 40% second fill, 25% third fill, and 20% fourth fill French oak barrels.

Tasting Notes

Deep ruby velvet in colour with an opulent nose combining red plums, cassis, walnuts and bramble boosted by a distinctive waft of violets. The fruit follows through onto the palate offering a red plum profile with an understated savoury and herbal element on the back palate. A finely tuned acid and wood tannin balance, together with a purity of fruit, distinguish this seamless wine as a great ambassador for Merlot.

Food Complements

Merlot matches with a wide variety of foods because of its position in the middle of the red wine spectrum. In general Merlot pairs well with chicken and other light meats as well as lightly-spiced dark meats. Think roast duck, turkey, and lean cuts of beef.

Analysis

RS: 2.6 g/l
pH: 3.57
TA: 5.6 g/l
Alc: 14.66 %

