



ANNO 1720

# DE GRENDEL

WINES

## Op Die Berg Pinot Noir 2014



### VINTAGE

High on the Witzenberg Mountain range in Ceres, at an attitude of 960 meters above sea level, this unique 'appellation' exhibits South Africa's only truly continental climate with winter temperatures frequently dropping below freezing. The daily temperature fluctuation at altitude, with cooler night time temperatures and hotter daytime temperatures during the growing season, results in slower ripening, more concentrated fruit.

### VINEYARDS

The family farm, better known in yesteryear for its high quality apples and pears, supports well drained, soft yellow shale soils, which now also produce our excellent Pinot Noir grapes. As the vines mature, each successive vintage exhibits a more perfumed bouquet on the nose, complimenting earthy, fynbos and berry nuances. In winter, the vineyard soil is often covered in a layer of snow, a picaresque promise of renewed spring growth.

### VINIFICATION

Handpicked fruit was carefully sorted, destalked and crushed before being allowed 4 days of cold maceration. The juice was then inoculated and the fermenting must was gently punched down 3 times a day and night, with an aerated pump over halfway through fermentation. After gentle basket pressing, the wine was transferred to new French oak barrels for malolactic fermentation, before being transferred to a mixture of older barrels for a total of 13 months of maturation.

### TASTING NOTES

Bright cherry red in colour, perfumed dried rose petals on the nose supersede luscious red cherry, raspberry and mulberry aromas underscored by nuances of clove and earthy fynbos. An entry of tart cranberry and black plum on the palate is emboldened by fruity pomegranate tannins before finishing with soft, velvety elegance.

### ANALYSIS

Residual Sugar:	2.5 g/l
pH:	3.30
Total Acidity:	5.8 g/l
Alcohol:	13.5%

### FOOD COMPLIMENTS

The acidity driven elegance and mild tannins of Pinot Noir make for what some would describe as the ultimate food loving wine. Elegant berry flavours compliment game bird, chicken or veal, while gentle tannins and succulent acidity cut through richer venison, lamb and even spicier curried dishes.

### AGEING POTENTIAL

Concentrated and elegant enough to be cellared for up to 5 years, but drinking exceptionally well now.