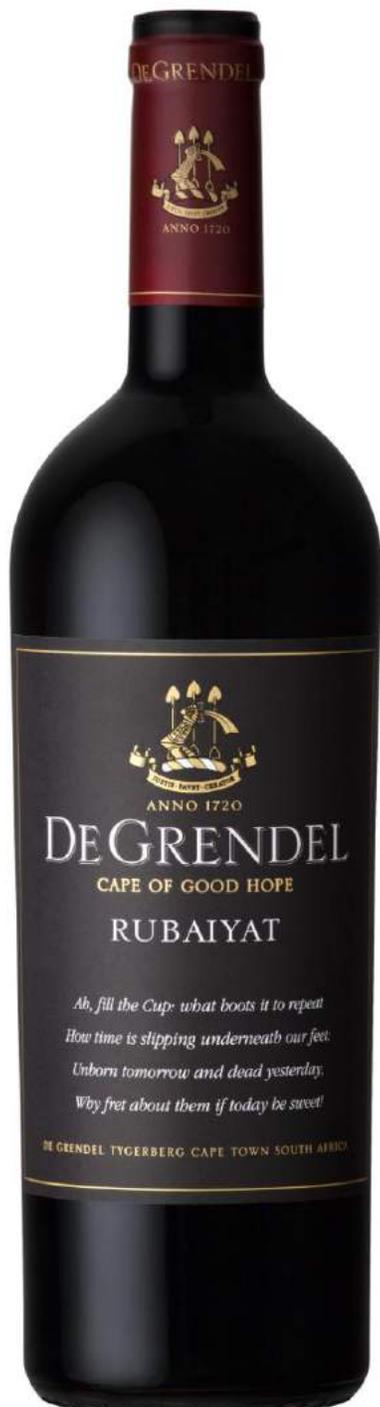




ANNO 1720

DE GRENDEL

WINES



Rubaiyat 2014

VINTAGE

The 2014 growing season was memorable for its rather consistent, fortnightly rain showers. As a result, this water reserve in the soil facilitated substantial vine growth, necessitating vigilant vineyard maintenance in the form of leaf and shoot plugging. Additionally, crop yields were roughly 20% higher in the Coastal Region due to milder winds during flowering, and of course the extra rainfall. From the point of ripening onwards, the usual short heat spikes were fortunately tempered by our proximity to the cold Atlantic, resulting in an exceptionally well balanced vintage.

VINEYARD

The vineyards are situated in the Firgrove area, about 6 km from False Bay. The grapes are selected from specific sites focusing on lower yields, the age of the vines, and the soil types. The average berry weight of the selected vines is less than a gram, making them extremely small and concentrated. The Merlot, Cab Franc and Petit Verdot are from De Grendel.

SOIL TYPE

Cape coffee stone, light top soil with deep broken laterite.

VINIFICATION

The blend consists of 80% Cabernet Sauvignon, 12.8% Petit Verdot, 5.4% Merlot and 1.8% Cabernet Franc. A portion of the wine was made using the aerated pump over method in a closed tank with extended skin contact. The rest was made using the punch down method where a pneumatic punch down system was used four times a day and night. This punch down method ensures a much more concentrated extraction. The two portions were pressed separately and only blended before being transferred into new French Oak barrels where malolactic fermentation took place. All of the wine was matured in these barrels for a further 18 months.

TASTING NOTES

Ruby red with flecks of garnet and a purple meniscus, the nose is scented with perfumed floral violets which alluringly give way to luscious blackcurrant and black cherry aromas underpinned by distinctive nuances of cedar wood and graphite with hints of tobacco leaf.

An exceptionally elegant entry of pomegranate and red plum flavours evolve into a soft and subtle palate nuanced by delectable blackcurrant fruit, with hints of fruitcake and spice, before finishing bold and full with balanced Ceylon tea leaf tannins.

An alluringly floral nose unfurls in distinctively complex and exquisitely elegant layers on the palate before finishing full and bold.

ANALYSIS

Residual Sugar:	2.2 g/l
pH:	3.53
Total Acidity:	6.1 g/l
Alcohol:	14%

AGING POTENTIAL

This flagship wine will richly reward aging for 10 - 12 years by becoming increasingly velvety, as the tannins soften and integrate, the fruit may become slightly richer but the luscious elegance and nuances of spice will be retained.

FOOD COMPLEMENTS

A match like no other - fruity enough for poultry, but elegant enough to compliment the richest of roasts. Pairs perfectly with rosemary lamb, medium rare Chateaubriand, roast poultry, Boeuf Bourguignon or Beef Wellington.