

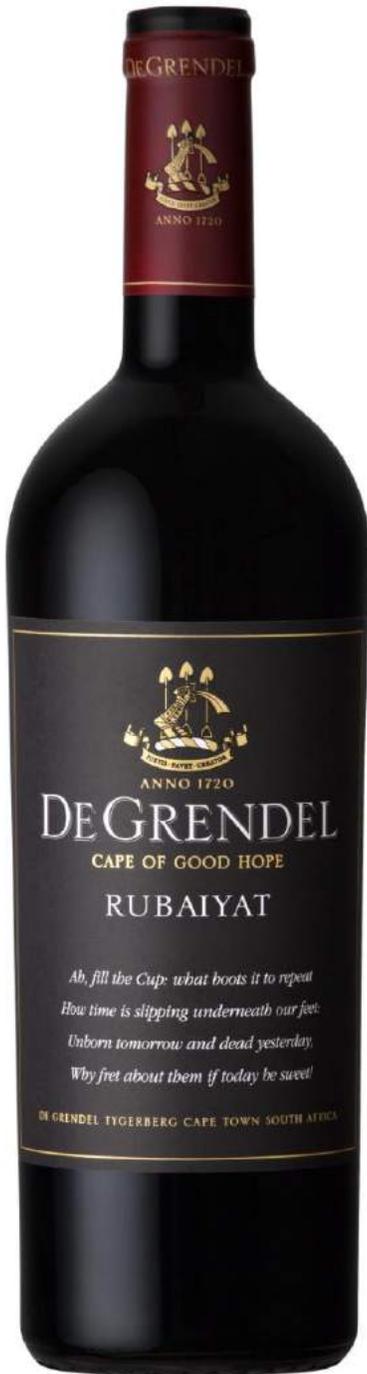


ANNO 1720

DE GRENDEL

WINES

Rubaiyat 2015



VINTAGE

The 2015 vintage was particularly dry and windy during flowering, which resulted in a 15% smaller crop in the coastal region. As a result of this, the harvest was 10 to 15 days earlier than normal, the vineyard growth was less, and the bunches were smaller. These conditions, however, produced berries with a much higher concentration of fruit flavours. Taking all of this in consideration, the 2015 vintage has the potential to be one of the finest vintages in recent years – if not the best in recent memory.

VINEYARD

The Cabernet 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 and thrive in Cape coffee stone and light top soil with deep broken laterite.

VINIFICATION

The blend consists of 70% Cabernet Sauvignon, 25% Petit Verdot, 4% Merlot and 1% 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

Deep ruby red in colour, floral nuances of fynbos alluringly give way to luscious aromas of blackcurrant and black plum, underpinned by distinctively complex notes of cedar wood and mocha with subtle hints of black pepper and dried herbs before an elegant black fruit driven entry unfurls delectable flavours of blackberry and mulberry, aptly augmented in body by velvety round tannin and savoury spice, finishing long and lingering with persistent reminders of fruit, cedar and tea leaf tannin.

ANALYSIS

Residual Sugar:	2.8 g/l
pH:	3.69
Total Acidity:	5.7 g/l
Alcohol:	14.5%

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.