

## RUBAIYAT 2016

### The Vintage

The intense dry heat of the summer months certainly kept the viticulturists on their toes as they nursed the vineyards towards ripening. This resulted in a 30% reduction of crop size at De Grendel. However, although volumes were down, the dryness facilitated surprising benefits in the bunches that were perfectly formed and disease free. Our proximity to the cold Atlantic, excellent foliage management, and the Tygerberg itself shielded the grapes from sunburn. The resilience of the vines astounds, as they have borne fine fruit – smaller and more concentrated, promising excellent quality and depth of fruit in the wines.

### Viticulture

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 topsoil with deep broken laterite.

### Vinification

The blend consists of 51% Cabernet Sauvignon, 39% Petit Verdot, 9% 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. The wine was matured in these barrels for a further 18 months.

### Tasting Notes

Fresh cigar box, blueberry crumble, dark chocolate and a hint of aniseed. The smooth and textured tannins are bold but well-rounded and rich. Dark and red berry fruit such as raspberries, black currants and mulberries are underpinned by sundried black olives and dried lavender. The acidity adds vigour and balance, while lending length and elegance.

### Cellaring Potential

The Rubaiyat will richly reward by aging for a further 10 to 12 years and become 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

Pairs perfectly with Chateaubriand, Boeuf Bourguignon or Beef Wellington.



### Analysis

Residual Sugar:	2,5 g/l
pH:	3,58
Total Acidity:	6,1 g/l
Alcohol:	14,5%

