

DE GRENDEL RUBAIYAT 2017

The Vintage

The 2017 vintage was recognised by consistent hot and dry weather, but with no significant heat waves. Moderate to cold nights, coupled with much-needed light rain early in December, resulted in favourable growing conditions and excellent flavour concentration and acidity.

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

Tasting Notes

The wine has an intense red colour and a mildly savoury nose with nuances of roasted black olives, wild fynbos, red berries, and black plums. The palate is pure and rich with excellent concentration and intensity. Tannins are finely textured, leading to a full-flavoured wine with a lengthy finish.

Vinification

53% Cabernet Sauvignon, 35% Petit Verdot, 6% Merlot, 6% 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.

Food Complements

Marinated chargrilled ribeye steak, game pies, and moussaka topped with lots of aged parmesan.

Analysis

RS: 2.3g/l
pH: 3.49
TA: 6 g/l
Alc: 14.9%

