



ANNO 1720

DE GRENDEL

WINES



Shiraz 2015

VINTAGE

The 2015 vintage will be remembered for its very dry and windy conditions 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 and the red varieties had better colour intensity. Taking all of this in consideration, the 2015 vintage has the potential to be one of the finest vintages in recent years. In fact, our Cellar Master Charles Hopkins predicts that the 2015 Shiraz is the best Shiraz that De Grendel has produced in 12 years.

VINEYARD

For this vintage, grapes of the highest quality were sourced from selected vineyards in the Paarl and Firgrove areas in order to contribute to the unique characteristics in the wine.

SOIL TYPE

The selected vineyards thrive in a combination of laterite and soil with yellow clay sub layers.

VINIFICATION

The fruit was carefully handpicked in 3 batches, with the first batch ripening in Paarl. It was open tank fermented at De Grendel using the more delicate aerated pump over method to ensure softer tannins, delicate spicy flavours and deep colour. Roughly 2 weeks later, the second and third batches from Firgrove were separately open fermented using the pneumatic punch down method where the fermenting cap was punched down 4 times a day and night to produce more robust tannins with excellent structure and concentration. The 3 portions were then blended and allowed to undergo natural malolactic fermentation in stainless steel tanks before being racked 3 times and transferred into oak barrels for 13 months of maturation with 10% in new American oak, 10% in new French oak and the remaining 80% in 2nd and 3rd fill barrels.

TASTING NOTES

Deep purple in colour with a violet meniscus, floral white pepper and enticing nuances of mocha and clove on the nose precede generous aromas of black cherry, blueberry and mulberry with hints of fynbos and liquorice.

A delectable entry of sweet pomegranate and red cherry fruit on the palate is enveloped by savoury, silky tannins that develop into a long, elegant floral finish with lingering hints of red plum.

This concentrated yet elegant balance of fruit, spice and tannin results in a wine proudly labelled by Cellar Master Charles Hopkins as his 'favourite' in 12 years at the helm.

ANALYSIS

Residual Sugar: 2.8 g/l

pH: 3.38

Total Acidity: 5.6 g/l

Alcohol: 14.5%

AGING POTENTIAL

Although decidedly accessible now, the wine will reward aging for 7 - 12 years by becoming increasingly silky, and as tannins integrate, generous fruit may become slightly fuller and richer in the presence of sweetening spice, while retaining a succulent elegance.

FOOD COMPLEMENTS

Exceptionally versatile as a food wine, it would pair excellently with most meats from Springbok to lamb shank and steak. Elegance and spice, however, beckon for tomato based pasta.