

# DE GRENDDEL SHIRAZ 2018

## The Vintage

The 2018 vintage was affected by the worst drought conditions ever experienced in the Western Cape. Meticulous irrigation management supplied the precise quantity of water at the correct times to the vines. During such dry conditions diseases are restricted, resulting in the 2018 crop being entirely disease free. Furthermore, it resulted in our winemaking team having to preserve the grapes' aromatic potential through careful viticultural practices such as limited thinning, managing nitrogen nourishment, allowing adequate plant vigour, appropriate water supply and careful selection of harvest dates.

## Viticulture

Grapes of the highest quality were sourced from selected vineyards in the Paarl and Firgrove areas which contributes to the unique characteristics of the wine. These vineyards thrive in a combination of laterite and soil with yellow clay sub-layers.

## Vinification

The fruit was carefully handpicked in three batches, with the first batch ripening in Paarl. It was fermented for two weeks in closed conical shape tanks using the more delicate aerated pump-over method, ensuring softer tannins, delicate spicy flavours and a deep colour. The second and third batches from Firgrove were separately fermented using the pneumatic punch-down method four times a day to produce more robust tannins with excellent structure and concentration. The three batches were then blended and allowed to undergo natural malolactic fermentation in stainless steel tanks before being racked three times and transferred into Oak barrels. Barrel maturation took place over a period of 13 months in 10% new American

Oak, 10% in new French Oak and 80% in second and third fill French Oak barrels

## Tasting Notes

The wine portrays a bright purple colour with a deep violet rim. Peppery spices, cassis and fruit cake merges well with Karoo shrub notes and scented violet notes on the nose. The palate expresses red fruit, soft fused tannins and a savoury, luscious finish.

## Food Complements

The De Grendel Shiraz is a great partner with Karoo lamb, a scrumptious homemade beef burger with grilled cheddar topping or mushroom risotto.

## Cellaring Potential

Enjoy the Shiraz now or allow it to mature for a further 5 - 8 years.



## Analysis

Residual Sugar:	2.2 g/l
pH:	3.44
Total Acidity:	6.1 g/l
Alcohol:	14 %

