

# DE GRENDEL SHIRAZ 2019

## The Vintage

The 2019 vintage will be remembered as one that followed the most severe drought in South Africa during 2018. In the second half of 2018, supporting rainfall ensured good soil moisture with cool and moderate ripening and harvesting conditions for 60% of the intake of the 2019 vintage. The 2019 crop was medium sized, resulting in some excellent wines.

## 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:	2,1 g/l
pH:	3,51
Total Acidity:	6,0 g/l
Alcohol:	14,49 %

