



ANNO 1720

# DE GRENDEL

WINES

## Brut - Method Cap Classique 2013



### VINTAGE

The build-up to the season, climate wise, has been very promising. We had good rainfall in the winter and spring of 2012, resulting in high water reserves in the vineyards. The prevailing South Easterly Wind (the Cape Doctor) swept through most of the Western Cape during late spring and early summer. Fortunately for us, all the vines were already through fruit set and the wind had positive effect in protecting on a natural way against fungal disease pressure by keeping conditions dry and therefore lowering humidity in the canopy. December also brought warm days and bright sunshine – due to our proximity to the ocean, temperatures remained moderate. From beginning January right through the picking season of February and March, we did not have any heat waves and in most circumstances had a cooler ripening period than in past vintages. The challenge we did experience was three rainfalls but the positives outstretch the negatives in cooling down and nurturing the vineyards by relieving water stress.

### VINIFICATION

De Grendel Brut 2013 – our seventh vintage - follows on the success of the 2007 maiden vintage which was sold out within 3 months and the 2009 winning a Veritas Gold, 2011 won the trophy for the best MCC at the Winemakers Choice Awards, a gold at the Amorim MCC challenge and ended in the top 6 of the Classic FM MCC Awards. The 2012 vintage was awarded a Platter Wine Guide 4 star rating as well as a Vitis Vinifera Trophy award.

This wine is a blend of 70% Chardonnay and 30% Pinot Noir. The grapes were whole bunch pressed (to ensure a very elegant wine); the juice settled and racked to another tank where we inoculated with yeast. Once primary fermentation and malolactic fermentation finished the base wine was filtered and then bottled with the tirage (yeast and sugar mix) for the second fermentation to take place in the bottle – in the true Method Cap Classique manner.

### ANALYSIS

Alcohol:	12.5vol%
Residual Sugar:	7 g/l (Brut should be below 15g/l)
Total Acidity:	6.2 g/l
pH:	3.33

### TASTING NOTES

Fresh citrus, apple and sweet tropical fruit flavours backed by some lemon-cream richness. The fruit weight fills out the mid-palate and the mineral crispness ensures a well-balanced wine with substantial length.

### FOOD COMPLEMENTS

A perfect fit for luxury foods: Oysters (think oysters Rockefeller) and foie gras, especially when flavoured with truffle shavings or truffle oil. Loves fine smoked fish, especially smoked salmon. Deserving a touch of extravagance, De Grendel Brut is an excellent companion for gently flavoured types of caviar such as beluga. Brilliant with most Chinese and Thai dishes, it is fantastic with Japanese sushi, sashimi or other raw-fish dishes.

### AGING POTENTIAL

Enjoy now or keep for another two years.