

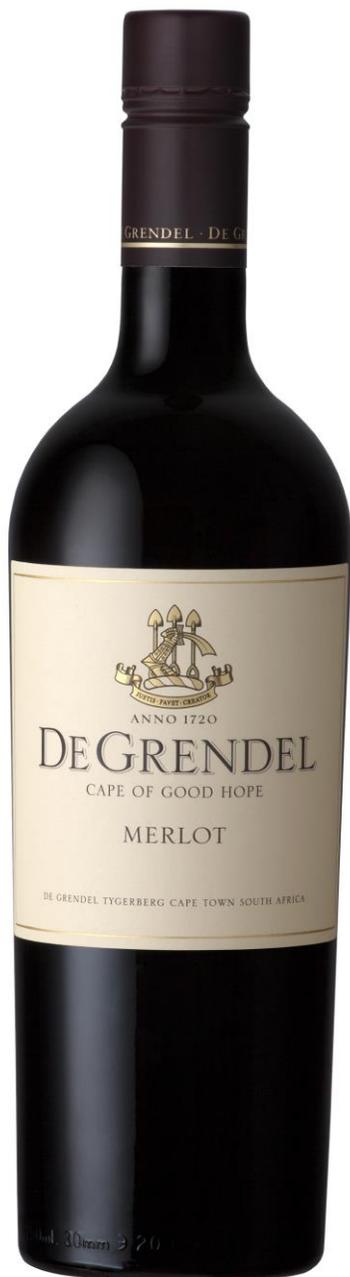


ANNO 1720

DE GRENDEL

WINES

Merlot 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.

VINEYARD

The De Grendel vineyards are situated 7 kilometers from the Atlantic Ocean, growing on slopes 200 meters above sea level. The vines are 7-10 years old and yield crops of 5-7 tons per hectare (off 2 300 vines).

SOIL TYPE

Hutton – Oak leaf.

VINIFICATION

Only handpicked fruit was destalked and inoculated in an upright stainless steel tank. To ensure soft ripe tannins, the fermenting red was transferred four times over the skincap for 1 hour periods – a method referred to as “aerated” pump over. After sufficient extraction a pneumatic press was used to press the skins at 0.9 Bar. Three rackings ensured good clarity. Maturation took place in French oak for thirteen months. The French Oak used for maturation was 1/3 new oak, 1/3 second fill barrels and 1/3 third fill barrels.

TASTING NOTES

If classic elegance is more your thing, look no further. It first reveals a delicate all-sorts of berries – red, black and blue – followed by the alluring aroma of aniseed, cedar and liquorice which are all carried through on the palette. Rather than dominate, French oak adds support, while the structure comes from the tannins, as do the light mocha flavours. The texture is smooth and well-rounded, lingering a while to remind you of its balance and elegance.

ANALYSIS

Residual Sugar:	1.5 g/l
pH:	3.62
Total Acidity:	5.40 g/l
Alcohol:	14.80 Vol%

FOOD COMPLIMENTS

Traditional Sunday roast lamb and vegetables or roast chicken with butternut. A perfect match for a hearty shank, chickpea and lentil soup served with fennel-studded flat bread.

AGING POTENTIAL

5 Years