



ANNO 1720

# DE GRENDEL

WINES

## Shiraz 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 10 to 12 years old and yield crops of 7-9 tons per hectare (off 2300 vines). A portion of the fruit for our Shiraz are bought in.

### SOIL TYPE

Glenrosa.

### VINIFICATION

The fruit was handpicked in mid March, with vinification consisting of two separate methods of open tank fermentation: one method is a “softer” approach with aerated pump overs, ensuring deep colour, softer tannins and spicy flavours.

The remaining fruit was picked 2-3 days later and vinified using a pneumatic punch down. The fermenting cap was punched down four times a day, resulting in more robust tannins as well as excellent structure and concentration. The product was blended and put through natural malolactic fermentation in stainless steel tanks. Three rackings took place.

The wine was matured in 1/3 new American Oak, 1/3 new French Oak and 1/3 in 2nd and 3rd fill French Oak barrels for 13 months.

### TASTING NOTES

This 2013 Shiraz shows coriander, lavender, white pepper and some floral notes on the nose. This full structured wine is well supported by oak undertones and sweet ripe tannins. On the palate the wine finish with a beautiful clove flavor.

### ANALYSIS

Residual Sugar:	2.9 g/l
pH:	3.51
Total Acidity:	5.6 g/l
Alcohol:	14.5%

### AGING POTENTIAL

10 years

### FOOD COMPLEMENTS:

Very versatile – from steaks, roasts and lamb shank to Springbok and sausage. Loves tomato-based sauces.