



ANNO 1720

DE GRENDEL

WINES

Viognier 2014



VINTAGE

The 2014 growing season will be remembered for consecutive rain showers around every fortnight. Due to this good water reserve in the soil the growth was quite substantial, which in return was responsible for the extra work in the vineyards in the form of leaf and shoot plugging.

The 2014 crop was on average 20% higher in the Durbanville region due to the good rain showers and a lack of wind in the flowering period.

From veraison onwards it was a normal ripening year with short heat spikes, but luckily due to our proximity to the ocean playing a moderate role, it ended up being a well-balanced vintage.

VINYARDS

The De Grendel vineyards are situated 7 kilometres from the Atlantic Ocean, growing on slopes 200 meters above sea level. Crop levels on Viognier is \pm 8 tons per hectare.

SOIL TYPE

This vineyard is situated on the mid-section of our farm, on a North Western Slope where the soil is dominated by gravel.

VINIFICATION

Viognier is quite unique with berries that shrivel towards full ripeness. Sampling and tasting the fruit during ripening is of utmost importance to end up with a balance between fruit, alcohol and structure. Handpicked and de stalked, immediately pressed, settled and inoculation with two different yeast cultures. 30% of the fruit was fermented in barrels. The balance fermented in tank to keep the pure fresh fruit flavours. After 120 days the two portions was blended before stabilization followed and bottling.

This wine is filled with floral and fruit flavours of apricot, dried peaches and pineapple. The aromas follow through on the palate, supported by buttery flavours from the oak barrels and resulting in full well balanced mouth feel that ends off with crisp dry acidity.

ANALYSIS

Residual Sugar:	2.1 g/l
pH:	3.31
Total Acidity:	5.9.g/l
Alcohol:	13.5 vol%

FOOD COMPLEMENTS

A great food wine – will pair well with rich pasta, chicken and pork dishes.

AGING POTENTIAL

Drink now or within the next three years.