



ANNO 1720

DE GRENDEL

WINES

Viognier 2015

VINTAGE

The 2015 vintage will be remembered for its very dry and windy conditions during flowering, which resulted in a 15% smaller crop in the coastal regions compared to last year. Due to these conditions the harvest was 10 to 15 days earlier than normal and the vineyard growth was less and the berries and clusters were smaller. These conditions however produced berries with a much higher concentration of fruit flavours and the red varieties had better colour intensity. Taking all of this in consideration, the 2015 vintage has the potential to be one of the finest vintages in recent years.

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:	1.5 g/l
pH:	3.30
Total Acidity:	6.4 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.

