

De Grendel Merlot 2007

A full bodied wine filled with a combination of different berries on the nose. Mulberry, raspberry, and blackberry fruit accompanied by liquorice and mocha flavours carry through on the palate. Well supported by firm French oak tannins.

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

variety : Merlot | 100% Merlot

winery : De Grendel Wines

winemaker : Charles Hopkins & Elzette du Preez

wine of origin : Durbanville

analysis: alc : 14.5 % vol rs : 2.5 g/l pH : 3.59 ta : 5.7 g/l va : 0.52 g/l so2 : 94 mg/l fso2 : 40 mg/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

ageing : 5 years

in the vineyard : 2007 VINTAGE

Each vintage holds its own unique challenges and life lessons: the 2007 vintage taught us patience. It will also be remembered by the South African wine industry as the Year of the Heat Wave which mercilessly hit the Cape during the first week in February.

Our close proximity to the ocean and the cooling down effect of the prevailing winds saved the 2007 De Grendel vintage from this scorcher.

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.

about the harvest: Only handpicked.

in the cellar : 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.

