

De Grendel Op Die Berg Pinot Noir 2008

The Pinot Noir exudes red cherries, blackberries and roasted nuts, with a velvet finish on the palate.

Hailed by some as the ultimate food-loving wine. Try it with herb-stuffed roast chicken to braised game bird, venison to veal, salmon, tender lamb or slow-cooked meat dishes.

variety : Pinot Noir | 100% Pinot Noir

winery : De Grendel Wines

winemaker : Charles Hopkins & Elzette du Preez

wine of origin : Durbanville

analysis : alc : 13 % vol rs : 2.5 g/l pH : 3.60 ta : 5.51 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Screwcap

ageing : 5 years

in the vineyard : 2008 VINTAGE

This is a harvest that will long be remembered by the South African wine industry for the three consecutive rain showers during the first stage of ripening, towards the end of January.

Luckily the South-Easter saved the day, drying our vineyards after every rain shower and preventing rot.

VINEYARD

Benefiting from cool Atlantic breezes, De Grendel Pinot Noir vineyards are situated 7 kilometers from the ocean, reaching up to 350m above sea level. Sculptured by the cool growing climate, the slow ripening fruit produces wines of consistently distinctive character and expressive style.

SOIL TYPE

Deep well drained shale.

about the harvest: Only handpicked

in the cellar : Only handpicked, hand sorted fruit was destalked and inoculated in a traditional upright wooden cask. To ensure soft ripe tannins, the fermenting red wine was transferred four times over the skincap for 1 hour periods. 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 a combination of new and older 225 litre French Oak barrels for a period of twelve months.

