

De Grendel Pinot Gris 2009

The wine has a light green hue with apple and pear flavours on the nose. The oak plays a minimal roll but gives structure to the palate and the malolactic fermentation ensures a buttery richness and length on the palate.

A true all occasions wine that will go well with pork and smoked chicken dishes.

variety : Pinot Gris | 100% Pinot Gris

winery : De Grendel Wines

winemaker : Charles Hopkins & Elzette du Preez

wine of origin : Coastal

analysis : alc : 13.9 % vol rs : 2.15 g/l pH : 3.42 ta : 6 g/l

type : White **style** : Dry

pack : Bottle **closure** : Screwcap

ageing : Up to 2 Years.

in the vineyard : 2009 VINTAGE

We had fantastic rain showers as late as November ensuring a higher water table acting as a buffer against the high temperatures during the 2009 picking season. Due to these conditions the crop was 10 to 14 days later and 10% down in yield, but this ensured better concentration in flavours.

The industry considers the 2009 harvest as one of the best vintages in terms of quality in both red and white varieties.

VINEYARDS

The De Grendel vineyards are situated 7 kilometers from the Atlantic Ocean, growing on slopes 200 meters above sea level. We field grafted a portion of Cabernet Sauvignon to Pinot Gris, because we are of the opinion that this variety can perform extremely well under cool, moderate growing conditions.

With careful leaf plucking at strategic times, we ensure an open cluster zone; ensuring higher sugars and eventually a wine that has a bigger structure.

SOIL TYPE

Deep Hutton.

about the harvest: All fruit was handpicked during early morning.

in the cellar : All fruit was handpicked during early morning and then pressed as whole bunches to prevent the release of colour pigments. Only 600L per ton was recovered. Three days of settling followed, racking and inoculation with selected yeast in stainless steel tanks and 20% in barrels that also underwent malolactic fermentation.

These two portions were blended, then stabilized and bottled.

