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De Grendel Shiraz 2005

Fine, ground white pepper aromas, whiffs of red fruit and vanilla, medium bodied - elegant rather than robust, long spicy finish. The perfect complement to beef, venison, and winter casseroles.

variety : Shiraz | 100% Shiraz
winery : De Grendel Wines
winemaker : Charles Hopkins & Elzette du Preez
wine of origin : Durbanville
analysis : **alc :** 15.0 % vol **rs :** 3.1 g/l **pH :** 3.65 **ta :** 5.58 g/l **so2 :** 97 mg/l **fso2 :** 46 mg/l
type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**
pack : Bottle **closure :** Cork

ageing : 10 years

in the vineyard : According to Charles Hopkins, De Grendel's winemaker, 2005 is renowned as one of the top ten years for red wine in South Africa.

Vineyard
The De Grendel vineyards are situated 7 kilometers from the Atlantic Ocean, growing on slopes 200 metres above sea level. The vines are 5 - 8 years old and yield crops of 5 - 7 tons per hectare (from 2 300 vines).

Soil Type
Glenrosa

about the harvest: The fruit was handpicked in mid March.

in the cellar : Vinification consisted of two separate methods of open tank fermentation: The submerged cap method was used on the first portion of the Shiraz harvest intake, ensuring deep colour, softer tannins and spicy flavours. The remaining fruit was picked 2 - 3 days later, and vinified using a pneomatic punch down method. The fermenting cap was punched down four times a day, resulting in more robust tannins as well as excellent structure and concentration.

The products were blended and put through natural malolactic fermentation in stainless steel tanks. Three rackings took place.

The wine was matured in 1/3 new American Oak, 1/3 new French Oak and 1/3 in 2nd and 3rd fill French Oak barrels for 13 months.