

De Grendel Op Die Berg Pinot Noir 2009

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

A great summer cooler! So pretty in the glass, you would want to pair it with most summery salad, salmon and seafood.

variety : Pinot Noir | 100% Pinot Noir

winery : De Grendel Wines

winemaker : Charles Hopkins & Elzette du Preez

wine of origin : Durbanville

analysis : alc : 12.5 % vol rs : 2.27 g/l pH : 3.33 ta : 5.7 g/l

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

pack : Bottle **closure :** Screwcap

ageing : 5 years ageing potential.

in the vineyard : This year will be remembered for the extreme dry weather conditions. The average temperature was generally slightly higher, peaking with a heat wave between véraison (the onset of ripening) and picking in January. February, normally the scorcher, brought very mild, moderate conditions, reminiscent of a more European climate. We came prepared for the dry conditions though, relying on the supplementary irrigation on our farm and being very grateful for our close proximity to the ocean that protected our vines. This resulted in wines with intense fruit flavours. We introduced new technology in the vineyard to pinpoint water need per vine per block. Not only has our water use dropped by nearly 50% in the ripening season, optimum irrigation also resulted in a bigger crop of high quality.

The De Grendel vineyards are situated 7 kilometres from the Atlantic Ocean, growing on slopes 200 meters above sea level. Crop levels are $\pm$ 12 tons per hectare.

in the cellar : This Rosé is a blend of mainly Pinotage and Cabernet Sauvignon, two cultivars that produce some of the best Rosé style wines in South Africa. Grapes were handpicked at 21 – 22 °B, destalked and kept in contact with the skins for 6-10 hours. Skins were pressed, juice settled overnight, racked and fermented at 16 °C for 15 days, followed by stabilization and bottled.

The wine has an attractive strawberry pink colour. Ample fruit reminds of red berries, strawberries and watermelon. The wine has a crisp, dry finish with a very well-structured natural acidity. We aim to get the wine in the bottle with an alcohol of 12.5 vol% to ensure one can enjoy it all day long.

