

De Grendel Op Die Berg Pinot Noir 2011

This Pinot Noir has a light, bright red ruby hue and the nose is filled with luscious red cherry, blackberry and pine needle notes that carry through on the palate with a long velvety finish, balanced with well-structured freshness.

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 : 13.5 % vol rs : 3.3 g/l pH : 3.51 ta : 5.7 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : 5 years ageing potential.

in the 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. For the first time in the 2010 vintage we were using an amazing portion of Pinot Noir grapes from a family farm in Ceres – 950 meters in altitude.

Soil Type

Deep well drained shale. The Ceres Pinot Noir also grows on shale soils.

about the harvest: This was a year of extreme weather conditions. The average temperature was in general slightly higher with a heat wave early in January just following veraison and then another heat wave early February just two weeks away from the first picking. The fact that we have supplementary irrigation on our farm and our close proximity to the ocean protected our vines and resulted in wines that have intense fruit flavours this vintage.

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 skin cap 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.

