

De Grendel Op Die Berg Pinot Noir 2012

This Pinot Noir has a light, bright ruby red 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 : Ceres

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.35 ta : 6.1 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : 5 years

in the vineyard :

Situated on top of the Witzenberg Mountain in Ceres, this Pinot Noir vineyard has been established on a family farm famous for apples and pears to add to our current wine range in terms of diversity and complexity. This newly declared appellation is situated 960 metres in altitude, with soft shale soils and extremely cold winters. In some years the vines are completely covered in snow during winter – unique in South Africa and making the climate truly continental and ideal for Pinot Noir in particular.

Soil Type

Deep well drained shale.

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.

