

De Grendel Merlot 2014

Youthful ruby-red colour is a pre-cursor to the bright, crunchy fruit appeal of this medium bodied Merlot from cool Durbanville origin. Subtle tea leaf and Edamame provide savoury interest to the juicy fruit on the palate that integrates fine tannins and vibrant acidity to perfection and finishes dry and appetising.

The freshness of this wine will allow it to pair perfectly with Alfresco antipasto dishes with light flavours, but high natural oil content or enjoy with your traditional Sunday roast lamb and vegetables or roast chicken with butternut.

variety : Merlot | 100% Merlot

winery : De Grendel Wines

winemaker : Charles Hopkins & Elzette du Preez

wine of origin : Durbanville

analysis : alc : 14.5 % vol rs : 2.7 g/l pH : 3.53 ta : 6.0 g/l

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

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

ageing : 5 Years

in the vineyard :

The De Grendel vineyards are situated 7 kilometers from the Atlantic Ocean, growing on slopes 200 meters above sea level. The vines are 7-10 years old and yield crops of 5-7 tons per hectare (off 2 300 vines).

Soil type: Hutton - Oak leaf.

Vintage

The 2014 growing season will be remembered for consecutive rain showers around every fortnight. Due to this good water reserve in the soil the growth was quite substantial, which in return was responsible for the extra work in the vineyards in the form of leaf and shoot plugging. The 2014 crop was on average 20% higher in the Coastal region due to the good rain showers and a lack of wind in the flowering period. From veraison onwards it was a normal ripening year with short heat spikes, but luckily due to our proximity to the ocean playing a moderate role, it ended up being a well-balanced vintage.

about the harvest: Grapes were handpicked.

in the cellar :

Only handpicked fruit was destalked and inoculated in an upright stainless steel tank. To ensure soft ripe tannins, the fermenting red was transferred four times over the skin cap for 1 hour periods – a method referred to as 'aerated pump over'.

After sufficient extraction a pneumatic press was used to press the skins at 0.9 bar. Three racking's ensured good clarity. Maturation took place in French oak for thirteen months. The French oak used for maturation was a third new oak, a third 2nd fill barrels and a third 3rd fill barrels.

