

De Grendel Op Die Berg Pinot Noir 2016

Brilliant ruby red in colour, nuances of fynbos and rooibos on the nose supersede luscious black plum and raspberry aromas underscored by hints of clove, lavender and blood orange before an entry of tart cranberry on the palate is emboldened by fruity, structured pomegranate tannins which linger, begging for another sip.

Mushroom risotto will complement the earthy notes of the wine beautifully. Pinot Noir is light and elegant enough to be enjoyed with poached salmon or even a leek and pecorino tart. Also try it with chicken liver fettuccine.

variety : Pinot Noir | 100% Pinot Noir

winery : De Grendel Wines

winemaker : Charles Hopkins & Elzette du Preez

wine of origin : Ceres

analysis : alc : 13.94 % vol rs : 2.3 g/l pH : 3.38 ta : 5.9 g/l

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

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

ageing : The 2015 Pinot Noir is concentrated and elegant enough to be cellared for up to 10 years but is drinking exceptionally well now.

High on the Witzenberg Mountain range in Ceres, at an altitude of 960 meters above sea level, this unique 'appellation' exhibits South Africa's only truly continental climate with winter temperatures frequently dropping below freezing. The daily temperature fluctuation at altitude, with cooler night time temperatures and hotter daytime temperatures during the growing season, results in slower ripening, and more concentrated fruit – especially during growing season of 2015, with wonderfully cool night time temperatures resulting in the Ceres fruit showing wonderful concentration. All indications point to an excellent vintage, one of the best in recent memory.

in the vineyard : Well-drained, soft, yellow shale soils. In winter, the vineyard soil is often covered with a layer of snow which provides the perfect conditions for dormancy of the vines, a much-needed resting and recovery period before the growth season starts.

High on the Witzenberg Mountain range in Ceres, at an altitude of 960 meters above sea level, this unique 'appellation' exhibits South Africa's only truly continental climate with winter temperatures frequently dropping below freezing. The cooler night-time temperatures and hotter daytime temperatures during the growing season results in slower ripening and more concentrated fruit. This is particularly true of the 2016 vintage, as Ceres fruit displays surprising cooler climate characteristics in comparison to other regions of the Western Cape.

about the harvest: Handpicked fruit was destalked and crushed before being cold macerated for 4 days. The juice was inoculated with yeast and the fermenting must gently punched down 3 times a day using the aerated pump-over method. Following a gentle basket pressing, the wine was transferred to new French Oak barrels for malolactic fermentation before being transferred to a combination of older barrels to mature for 13 months.

in the cellar : The grapes were carefully sorted, destalked and crushed before being allowed 4 days of cold maceration. The juice was then inoculated and the fermenting must was gently punched down 3 times a day and night, with an aerated pump over halfway through fermentation. After gentle basket pressing, the wine was transferred to new French oak barrels for malolactic fermentation, before being transferred to a



mixture of older barrels for a total of 13 months of maturation.