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De Grendel Shiraz 2018



Bright purple in colour with a deep violet rim. The nose offers upfront aromas of perfume, violets, glazed gammon, pepper and buchu. The wine presents a smooth entry on the palate, with soft and seamless layers of cloves, nutmeg and warm spices, underpinned by a savoury and meaty finish.

The De Grendel Shiraz will marry exceptionally well with pork neck steaks served with a cranberry reduction, a traditional glazed gammon during the festive season and, in particular, with game and venison cuts during the colder winter months.

variety : Shiraz | 100% Shiraz
winery : De Grendel Wines
winemaker : Charles Hopkins & Elzette du Preez
wine of origin : Paarl
analysis : **alc :** 14.5 % vol **rs :** 2.6 g/l **pH :** 3.42 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2019 Old Mutual Trophy Wine Show - Bronze
2019 International Wine & Spirits Competition - Gold Medal
2019 Michelangelo International Wine & Spirit Awards - Gold
2020 Platter's Wine Guide - 5 Stars

ageing : Enjoy the Shiraz now or allow it to mature for a further 5 - 8 years.

in the vineyard : Grapes of the highest quality were sourced from selected vineyards in the Paarl and Firgrove areas which contributes to the unique characteristics of the wine. These vineyards thrive in a combination of laterite and soil with yellow clay sub-layers.

Moderate to cold nights, coupled with much needed light rain early in December, resulted in favourable growing conditions and excellent flavour concentration and acidity.

about the harvest: The fruit was handpicked in mid March.

in the cellar : The fruit was carefully handpicked in three batches, with the first batch ripening in Paarl. It was fermented for two weeks in closed conical shape tanks using the more delicate aerated pump-over method, ensuring softer tannins, delicate spicy flavours and a deep colour. The second and third batches from Firgrove were separately fermented using the pneumatic punch-down method four times a day to produce more robust tannins with excellent structure and concentration. The three batches were then blended and allowed to undergo natural malolactic fermentation in stainless steel tanks before being racked three times and transferred into Oak barrels. Barrel maturation took place over a period of 13 months in 10% new American Oak, 10% in new French Oak and 80% in second and third fill French Oak barrels