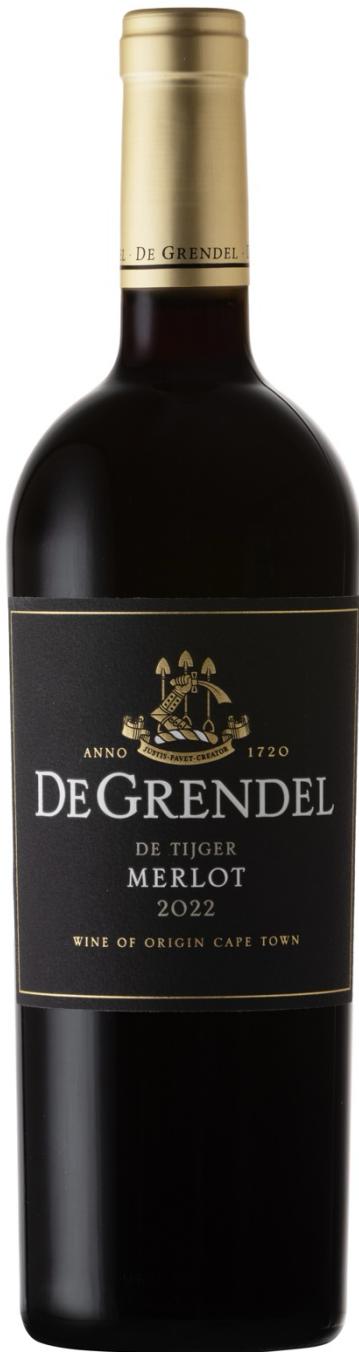




DE GRENDDEL
WINES



DE TIJGER MERLOT 2022

VINTAGE

During 2021, a late winter and spring lead to a late harvest season in 2022 with 3 small compact heat waves in January. Above average crop, quality and quantity wise.

VITICULTURE

The Merlot vineyards are planted on Hutton Oak Leaf soils at 200 metres above sea level on the slopes of the Tygerberg 7 kilometres from, and in sight of, the Atlantic Ocean. The 25-year-old vines yield an average of 6 tons per hectare per vintage, with approximately 2,300 vines per hectare.

VINIFICATION

Handpicked fruit was destalked, crushed and fermented in conical-shaped stainless steel tanks. The 'aerated pump-over' method was used to gently pump the fermenting juice across the skin cap four times a day for one-hour periods at a time, ensuring soft tannin extraction. After fermentation the wine was pressed, racked and matured. With strict harvest limits, only 15 barrels were crafted using gentle extraction and aged for 18 months, with 50% in new French oak and 50% in seasoned barrels.

TASTING NOTES

Deep ruby in colour, De Grendel De Tijger Merlot 2022 entices with aromas of ripe black cherries, dark plums, and cassis, layered with hints of cedar, mocha and tomato leaf from 18 months in French oak. The palate is rich yet refined, with silky tannins framing luscious red and black fruit, complemented by dark chocolate and a touch of spice. Gentle extraction preserves purity and elegance, while the oak imparts structure and depth. Balanced acidity ensures vibrancy, leading to a long, seamless finish with lingering notes of blackberry and espresso. With only 15 barrels crafted, this is a rare and expressive Merlot.

FOOD COMPLEMENTS

De Grendel De Tijger Merlot 2022 pairs beautifully with grilled lamb chops, slow-braised beef short ribs, or a hearty beef fillet with a red wine reduction. Its velvety tannins complement roast duck with a berry glaze, while the wine's depth enhances aged cheddar or a dark chocolate dessert with hints of sea salt.

WINE OF ORIGIN

Cape Town

MAIN VARIETIES

Merlot

ANALYSIS

RS: 2.5 g/l | pH: 3.53 | TA: 6.3 g/l | Alc: 14.06 %

