

DE GRENDEL SHIRAZ 2020

The Vintage

The season presented a cold winter with good rainfall that ensured a terrific growing and ripening period during spring and summer. Due to a few small heat spikes and rain showers in January, the vines were exposed to stop-and-start conditions. This complicated determining the accurate stage of ripeness which required viticultural expertise, experience and patience. The 2020 crop size was average

Viticulture

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.

Vinification

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.

Tasting Notes

The wine portrays a bright purple colour with a deep violet rim. Peppery spices, cassis and fruit cake merges well with Karoo shrub notes and scented violet notes on the nose. The palate expresses red fruit, soft fused tannins and a savoury, luscious finish.

Food Complements

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.

Analysis

RS: 2.2 g/l
pH: 3.54
TA: 5.8 g/l
Alc: 14.89 %

