



ANNO 1720  
DE GRENDDEL  
WINES

# AMANDELBOORD PINOTAGE 2017



## Vintage

The 2017 vintage was recognised by consistent hot and dry weather, but with no significant heat waves. Moderate to cold nights, coupled with much-needed light rain early in December, resulted in favourable growing conditions and excellent flavour concentration and acidity.

## Viticulture

The Pinotage vineyards are planted in well-drained blue, broken shale at 250 metres above sea level on the Western slope of the Tygerberg 7 kilometres from, and in sight of, the Atlantic Ocean. Employing the VSP trellis system, a typical harvest produces 7 to 8 tons per hectare.

## Vinification

Grapes were hand-picked just before dawn, then crushed and open-fermented while undergoing pneumatic punch-downs four times a day. The wine was basket-pressed and transferred to tanks for malolactic fermentation. On completion of MLF, the wine was racked and transferred to 225 litre barrels to mature for 11 months in 20% new French Oak, 10% new American Oak, and 70% in a combination 2nd and 3d fill French and American Oak.

## Tasting Notes

Bright purple edge with an intensely dark core. Cherry tobacco and Christmas spice of cloves and cinnamon abound. On the palate, this medium-bodied wine delivers flavours of sour cherry, cocoa, Cedar wood and fresh plums.

## Food Complements

Traditional South African fare such as braaivleis (BBQ), wildspotjie (game stew), Cape Malay bobotie (an oven-baked dish of spiced mince and dried apricots topped with an egg-custard), biltong (beef jerky) and samp with beans will be a true delight to enjoy with Pinotage. Non-conformists can try Pinotage with sushi, especially sashimi with pickled ginger and soy sauce to complement the spicy and umami flavours of the wine.

## Cellaring Potential

Pinotage has exceptional ageing potential. The wine is ready to enjoy now but has an ageing potential of 8 to 10 years to allow for further development.

## Analysis

Residual Sugar:	1,8 g/l
pH:	3,53
Total Acidity:	5,6 g/l
Alcohol:	15 %

