



ANNO 1720
DE GRENDEL
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 %

