



DE GRENDEL
WINES

DE GRENDEL WINIFRED 2018



The Vintage

The 2018 vintage was affected by the worst drought conditions ever experienced in the Western Cape. Meticulous irrigation management supplied the precise quantity of water at the correct times to the vines. During such dry conditions diseases are restricted, resulting in the 2018 crop being entirely disease free. Furthermore, it resulted in our winemaking team having to preserve the grapes' aromatic potential through careful viticultural practices such as limited thinning, managing nitrogen nourishment, allowing adequate plant vigour, appropriate water supply and careful selection of harvest dates.

Viticulture

The Viognier / Semillon / Chardonnay vineyards are planted in well-drained blue shale at 180 to 280 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 2 to 6 tons per hectare.

Vinification

Winifred 2018 is a unique blend of 37,5% Viognier, 37,5% Semillon and 25% Chardonnay. After alcoholic fermentation, malolactic fermentation was purposefully prevented to ensure a crisp acidity and minerality. However, the wine was kept on the lees for 4 months, undergoing weekly bâtonnage to ensure a creamier palate. Each component was individually barrel fermented in a combination of French and Romanian Oak.

Tasting Notes

The wine shows a bright, medium straw colour, and displays an exquisitely complex nose of peach, preserved lemon, honeycomb and jasmine. A zesty youthfulness, freshness and vibrancy with a good dash of minerality combines to end with an intense, opulent and seamless tail.

Cellaring Potential

Ready to enjoy now, but with an ageing potential of 3 to 5 years to allow for an even more complex wine.

Food Complements

This highly aromatic and flavourful wine will be an excellent partner to exotic and decadent dishes such as Sole Meunière, smoked duck breast in a ginger-leek bouillon, or equally aromatic Asian dishes.

Analysis

Residual Sugar:	1.5g/l
pH:	3.34
Total Acidity:	6.2
Alcohol:	13 %

