



ANNO 1720

DE GRENDDEL

WINES

Sir David Graaff First Baronet of Cape Town 2014



VINTAGE

Good rainfall in the winter and spring of 2013 resulted in excellent water reserves in the soil that facilitated substantial vine growth, necessitating vigilant vineyard maintenance in the form of leaf and shoot plugging. The Cape Doctor, the prevailing South Easterly wind, swept through most of the Western Cape during late spring and early summer, keeping the vineyard conditions dry by lowering the humidity and negating any fungal disease associated with the higher water reserves. A picking season without the customary heat waves resulted in a cooler ripening period than past vintages, and even though punctuated by a few short rain showers, produced an exceptionally positive vintage with concentrated fruit.

VINEYARD

Potential has been identified in magnificent Shiraz and Cabernet Sauvignon vines from the Somerset West region which are all 30 years old or older. At this age, the vines have an advanced root system which provides the fruit with more nutrients from deeper soil layers and contributes to vintage stability, producing wines of more constantly exceptional quality.

VINIFICATION

Selected, handpicked, individually vinified and matured for 16 months in 100% new, tight grain French oak barrels before blending, the wine consists of 58% Shiraz, 32% Cabernet Sauvignon and 10% Petit Verdot. After blending, it was returned to the same new barrels and nurtured for a further 6 months. At a total of 22 months of maturation, this wine is the ultimate expression of longevity and potential.

TASTING NOTES

Deep ruby garnet in colour, the nose is perfumed by layers of cedar wood, white pepper and clove which aptly underscore delectable nuances of black plum, prune and mulberry fruit with afterthoughts of blackcurrant.

An enticing entry of elegant dried cranberry on the palate evolves into rich plum flavours supported by nuances of savoury cassis and perfumed, sweet tobacco leaf lingering with a finish that is long and lusciously augmented by firm, rounded tannins.

Intricate nuances of wood, spice and savoury fruit on the nose follow through onto the palate in elegantly complex, concentrated layers of fruit balanced by sweet, firm, rounded tannins to produce a decadent wine of alluring finesse which will richly reward maturation by careful cellaring.

ANALYSIS

Residual Sugar:	2.2 g/l
pH:	3.5
Total Acidity:	6.1 g/l
Alcohol:	14%

AGING POTENTIAL

A true legacy wine, produced in limited quantities to last for over 20 years, each individual bottle is numbered and supports the signature of Sir David Pieter de Villiers Graaff, in remembrance of the responsibility bestowed upon his children by his legacy. As it matures, the wine will become increasingly velvety, as the tannins soften and integrate, the fruit may become slightly richer but the luscious elegance and nuances of spice will be retained.

FOOD COMPLEMENTS

This legacy wine calls for hearty meals – complex, concentrated layers of fruit and sweet, firm, rounded tannins will compliment rich stews and pair perfectly with venison, roast lamb or beef, while the finesse and elegance of the wine will stand up to matured cheeses such as Cheddar or Gouda.