DE GRENDEL
WINES



DE TIJGER MERLOT 2024

VINTAGE

The 2024 harvest demonstrated resilience and adaptability, with high quality grapes and optimistic prospects for the resulting wines. Overall, the harvest was earlier than usual due to warmer weather. However, the wet and cool conditions of winter 2023 were beneficial for vine dormancy and soil moisture replenishment, setting up the vineyards for a strong growing season.

VITICULTURE

The Merlot vineyards are planted on Hutton Oak Leaf soils at 200 metres above sea level on the slopes of the Tygerberg 7 kilometres from, and in sight of, the Atlantic Ocean. The 24-year-old vines yield an average of 6 tons per hectare per vintage, with approximately 2,300 vines per hectare.

VINIFICATION

Handpicked fruit was destalked, crushed and fermented in an inverted conical-shaped stainless steel tank. A rack-and-return was followed by the 'aerated pump-over' method, gently circulating the fermenting juice over the skin cap three times a day for one-hour periods. This controlled aeration encouraged colour and flavour development while ensuring gentle tannin extraction. After fermentation, the wine was pressed, racked and matured. With strict harvest limits, only 15 barrels were crafted and aged for 18 months, with 50% in new French oak and 50% in seasoned barrels.

TASTING NOTES

A deep ruby-red colour with a garnet edge. The nose reveals ripe dark berries, plum and a touch of cedar, with subtle notes of vanilla and mocha from the new French oak. On the palate, soft, velvety tannins from the gentle extraction method give a smooth, plush mouthfeel, while ripe fruit is framed by well-integrated acidity. Beautifully balanced and elegant, with a long, warm finish showcasing the wine's oak-driven complexity and refined structure.

FOOD COMPLEMENTS

For an unconventional protein pairing, try duck breast with a dark cherry and star anise reduction. As a vegetarian option, mushroom and truffle risotto brings out the wine's earthy, cedar notes beautifully, while a dark chocolate and beetroot tart pairs surprisingly well with the merlot's plush tannins and dark fruit.

WINE OF ORIGIN

Cape Town

MAIN VARIETIES

Merlot

ANALYSIS

RS: 3.0 g/l | pH: 3.50 | TA: 6.3 g/l | Alc: 14.52 %