ANNO 1720
DE GRENDEL
WINES



SIR DAVID GRAAFF
FIRST BARONET OF CAPE TOWN 2016

VINTAGE
The 2016 vintage was the smallest in five years after a hot, dry growing season which impacted yields. However, the quality of grape flavour concentration was not affected. The Cape Town area was less affected than inland areas due to cooler temperatures as a result of its proximity to the Atlantic Ocean.

VITICULTURE
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 consistently exceptional quality.

VINIFICATION
Hand-selected, 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 velvety crimson colour, the nose exhibits layers of cedar, spicy pepper and pungent Christmas spice which fittingly accentuate delightful hints of black plum, prune, and mulberry. Upon entry, the palate is elegant and soft, with flavours of dried cranberry, cassis and fragrant tobacco. The wine lingers with a long and luscious finish of well-rounded tannins.

FOOD COMPLEMENTS
Hearty meals with complex, concentrated layers of fruit and sweet, rounded tannins such as rich stews. A great partner to Beef Wellington or venison pie.

CELLARING 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.

WINE OF ORIGIN
Coastal Region

MAIN VARIETIES
58% Shiraz, 32% Cabernet Sauvignon, 10% Petit Verdot

ANALYSIS
RS: 2.9 g/l | pH: 3.45 | TA: 6.2 g/l | Alc: 14.73 %

CONSERVATION CHAMPION
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