



ANNO 1720

# DE GRENDEL

WINES



## Winifred 2016

### 2016 VINTAGE

The intense dry heat of the summer months certainly kept the viticulturists on their toes as they nursed the vineyards towards ripening. This resulted in a 30% reduction of crop size at De Grendel, however – although volumes were down, the dryness facilitated surprising benefits in that the bunches were perfectly formed and disease free. The resilience of the vines astounds, as they have born for us, fine fruit – smaller and more concentrated promising excellent quality wines of a slightly warmer climate style.

### VINEYARDS

The De Grendel Vineyards are situated 7 kilometres from the Atlantic Ocean, growing on slopes 200 meters above sea level. Crop levels of the three vineyards vary from 2 - 6 tons per hectare.

### SOIL TYPE

All three vineyards are situated on well drained broken shale, with areas of gravel and yellow clay at a depth of 1,5m.

### VINIFICATION

Viognier (49%), Semillon (41%), and Chardonnay (10%), were each individually barrel fermented in a combination of French and Romanian oak. After alcoholic fermentation, malolactic fermentation was specifically prevented to ensure crisp acidity and minerality. The wine was matured 'Sur lie' for 120 days during which time it underwent weekly 'Batonage' in order to produce a creamier, exceedingly flavourful palate. Subsequently, the wine was meticulously blended to ensure a richer mouthfeel and an elegant balance of concentrated flavours and aromas.

### TASTING NOTES

Brilliant straw in colour, this exquisitely complex nose exhibits elements of fresh kiwi and green apple underscored by an enticing oyster shell minerality with nuances of butter popcorn, straw, acacia and honeysuckle. An excellent, exceedingly flavourful follow through generously unfurls crisp citrus, lime, and quince onto the palate, reinforced by perfumed floral notes. Highly concentrated aromas on the nose precede an exceedingly flavourful palate with a pleasingly crisp, floral finish.

### ANALYSIS

Residual Sugar: 2.0 g/L

pH: 3.06

Total Acidity: 6.8 g/L

Alcohol: 13.5vol%

### FOOD COMPLEMENTS

Would pair exceptionally well with hearty, oily fish like salmon, yellowtail or tuna. Mussels in creamy white wine and fennel sauce, however, would be sublime.

### AGING POTENTIAL

3 years