

DE GRENDEL MERLOT 2021

The Vintage

The season presented a cold winter and a cold spring with good rainfall and a very moderate growing period during summer. This resulted in a later-than-usual harvest and grapes were harvested 14 days later compared to 2020.

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 age of the vines ranges from 15 to 18 years and an estimated 2,300 vines yield a crop of 7 to 8 tons per hectare per vintage.

Vinification

Handpicked fruit was destalked, crushed and fermented in conical-shaped stainless steel tanks. The 'aerated pump-over' method was used to gently pump the fermenting juice across the skin cap four times a day for one-hour periods at a time, ensuring soft tannin extraction. After fermentation the wine was pressed, racked and matured in 15% new oak, 40% second fill, 25% third fill, and 20% fourth fill French oak barrels.

Tasting Notes

The wine has a vibrant, dark ruby red colour. A truly splendid nose of black cherry, sweet raspberry and aromatic lavender. The palate is smooth and soft with abundant, juicy redberry fruit, sweet liquorice and exceptionally fine tannin. The finish is clean, long and lingering.

Food Complements

Merlot matches with a wide variety of foods because of its position in the middle of the red wine spectrum. Pairs wonderfully with tomato-based pasta dishes, roast chicken, and barbequed lamb chops.

Analysis

RS: 2.5g/l
pH: 3.53
TA: 6.0 g/l
Alc: 14.85%

