



ANNO 1720

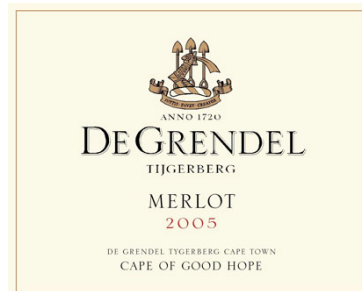
DE GRENDEL

SRP
\$19.99

MERLOT 2005

VITICULTURAL PRACTICES

Varietal:	100% Merlot
Appellation:	Durbanville
Soil Type:	Decomposed Granite (Hutton and Oakleaf)
Age of Vines:	5-8 years
Trellising:	Vertical Shoot Positioning
Yield:	5 - 7 tons/ha
Irrigation:	Cybernetic
Picking Date:	Mid-February 2006
Acidity:	6.2 g/l
pH at Harvest:	3.4



WINEMAKING PRACTICES

Fermentation Temperature: 24-27° C

Method:

The grapes were hand picked, destemmed, and inoculated with selected yeasts in an upright stainless steel tank. During fermentation, four aerated pump overs of one hour each were performed in order to ensure soft, ripe tannins. The finished wine was left to macerate on the skins for a short time before a being gently pressed with a pneumatic press. It was matured in French oak barrels for 13 months, with three rackings.

Wood aging:

13 months in French oak barrels (40% new, 30% second fill, 30% third fill)

TECHNICAL DETAILS

RS: 2.5 g/l	pH: 3.57
TA: 5.75 g/l	Alcohol: 14.5%

Maturation potential: 5-7 years with proper storage

TASTING NOTES

This seamless Merlot hails from one of South Africa's coolest wine regions, where chilly Atlantic breezes rustle through high altitude vineyards overlooking Table Mountain and Cape Town. It's artfully crafted by Charles Hopkins, the expert Cellarmaster of the prestigious Cape Winemakers' Guild. With its elegant, polished tannins and striking aromas and flavors of plum, currant, and licorice accented with tobacco, dried herbs, and earth, this suave bottling could easily pass for a Right Bank Bordeaux.