

DE GRENDEL

SOUTH AFRICA

David Graaff first planted vines on De Grendel in 1999, almost 200 years after the last vines were destroyed. Since then, De Grendel has become synonymous with exquisite wines, borne of the Graaff's love of the soil and scientific approach to winemaking. De Grendel, meaning latch or lock in Dutch, is one of Cape Town's oldest farms. The meticulous care of the vineyards allows the grapes to express the environment in which they are grown and their distinctive varietal character. Careful harvesting and gentle handling in the cellar, combined with the winemaker's passionate practice of their craft, carry the wines throughout the journey from fruit into wine.

<https://degrendel.co.za/>



DE GRENDEL RED BLEND

TASTING NOTES

The wine has an intense red colour and a mildly savoury nose with nuances of roasted black olives, wild fynbos, red berries, and black plums. The palate is pure and rich with excellent concentration and intensity. Tannins are finely textured, leading to a full-flavoured wine with a lengthy finish.

APPELLATION

Durbanville, South Africa

ALCOHOL CONTENT

14.5%

COMPOSITION

53% Cabernet Sauvignon, 35% Petit Verdot, 6% Merlot, 6% Cabernet Franc.

AGING

18 months in French Oak barrels

FOOD PAIRINGS

Marinated chargrilled ribeye steak, game pies, and moussaka topped with lots of aged parmesan.



DE GRENDEL OP DIE BERG CHARDONNAY

TASTING NOTES

The wine has a medium lemon colour. On the nose, it offers a pronounced bouquet of lemon and grapefruit citrus and Golden Delicious apples, underscored by crispy quince that follows through to the palate. Low tannins, gentle oak and a medium-plus weight with full flavour intensity provides a silky texture and long finish.

APPELLATION

Ceres Plateau, South Africa

ALCOHOL CONTENT

13%

AGING

Barrel aged for 5 months

FOOD PAIRINGS

Complemented by slightly creamier dishes such as buttered chicken, or butternut tortellini with shavings of rich Pecorino cheese. French onion soup served with toasted buttered and garlic bruschetta.



DE GRENDEL OP DIE BERG PINOT NOIR

TASTING NOTES

The wine has an intense and deep colour. Enticing nose of red berry fruits and delicate touches of morels. Elegant entry with subtle aromas of strawberry and cherry, followed by the wine's tannin making itself felt, and finally the finish shows delicious persistence.

APPELLATION

Ceres Plateau, South Africa

ALCOHOL CONTENT

13.5%

AGING

Following a gentle basket pressing, the wine was transferred to new French Oak barrels for malolactic fermentation before being transferred to a combination of older barrels to mature for 13 months.

FOOD PAIRINGS

Delicious when served slightly chilled during the warmer summer months. Enjoy with a delicious charcuterie platter, freshly baked bread, and roasted onion marmelade.



DE GRENDEL SHIRAZ

TASTING NOTES

The wine portrays a bright purple colour with a deep violet rim. Peppery spices, cassis and fruit cake merges well with Karoo shrub notes and scented violet notes on the nose. The palate expresses red fruit, soft fused tannins and a savoury, luscious finish.

APPELLATION

Durbanville, South Africa

ALCOHOL CONTENT

14%

AGING

Barrel maturation took place over a period of 13 months in 10% new American Oak, 10% in new French Oak and 80% in second and third fill French Oak barrels

FOOD PAIRINGS

The De Grendel Shiraz is a great partner with Karoo lamb, a scrumptious homemade beef burger with grilled cheddar topping or mushroom risotto.



DE GRENDEL MERLOT

TASTING NOTES

Beautiful deep ruby colour with a purple rim. The nose presents a bouquet of blackberries, black cherries and mocha which follows through to a velvety-smooth palate with finely integrated tannins. Well rounded with a lingering cedarwood finish.

APPELLATION

Durbanville, South Africa

ALCOHOL CONTENT

14.5%

AGING

After fermentation the wine was pressed, racked and matured in 1/3 new French Oak, 1/3 in second fill French Oak and 1/3 in third fill French Oak for 13 months.

FOOD PAIRINGS

An exceptional pairing for caramelised roasted vegetables, or pastas with meaty sauces such as a simple spaghetti Bolognese.



DE GRENDEL SAUVIGNON BLANC

TASTING NOTES

A complex wine with layers of minerality and an ensemble of lime, tropical fruits, and fresh herbs. A well-balanced and delicate palate with a layered, long finish.

APPELLATION

Durbanville, South Africa

ALCOHOL CONTENT

13.5%

VINIFICATION

Using analysis, phenolic ripeness and flavour compositions, grapes were handpicked in batches over a three-week period. When crushed, the grapes delivered a yield of 630 litres per ton. Following 6 hours skin contact, the juice was settled, racked and inoculated to ferment in tank at 14°C for 22 days. 80 days' lees contact improved the wine's flavour and body, followed by blending, protein stabilisation, cold stabilisation, and bottling.

FOOD PAIRINGS

Enjoy this wine with Cajun-spiced calamari tubes, grilled cod, goat's cheese, or tempura prawns.



DE GRENDEL ROSÉ

TASTING NOTES

The wine has a delightful and delicate, salmon pink colour. It displays a bright bouquet of Turkish delight, raspberry coulis, passion fruit and litchi. The palate is well rounded but refreshingly vibrant, packed with red berry flavours, seductive floral undertones and a pleasant citrus twist.

APPELLATION

Durbanville, South Africa

ALCOHOL CONTENT

13.5%

COMPOSITION

Produced from 50% Pinotage, renowned for producing fine fruit-driven Rosé, and 50% Cabernet Sauvignon, providing structure and acidity

VINIFICATION

Grapes were handpicked between 20°B and 22.5°B before destalking and crushing. One to two hours skin contact allows for a lighter style wine, followed by settling and racking prior to cold fermentation at 14°C.

FOOD PAIRINGS

Pair with spicy Thai prawns, grilled Portuguese sardines or a fresh tomato, feta and pomegranate salad.





DE GRENDEL PRICING

WINE	VINTAGE	PRICING (12/750ML)	SUPPORT PER CASE
Red Blend	2017	\$276	\$10
Op Die Berg Chardonnay	2021	\$162	\$5
Op Die Berg Pinot Noir	2020	\$162	\$5
Shiraz	2019	\$162	\$10
Merlot	2019	\$106	\$5
Sauvignon Blanc	2022	\$96	\$5
Rosé	2022	\$78	\$5

SHIPPING POINT
Fond du Lac
78 Saw Mill Pond Rd,
Edison, NJ 08817