



## GRENACHE NOIR 2021

### AVERAGE YIELD

10 T/Ha

### SOILS

Well drained loam and red sand mix on a broken hardpan layer.

### VINIFICATION

The grapes were hand picked in the morning, destemmed into open neutral fermentation vessels with cooling plates and fermented naturally. Pump overs and punch downs were performed twice daily to daily during the end of the fermentation. The free run and pressed wine was racked to a neutral storage tank in which it matured for 3 months. It was racked to old 300L French oak barrels in which it matured for 4 months before a final racking and blending two weeks before bottling and bottled unfiltered and not cold stabilised with a very light filtration at bottling.

### VINEYARD

14 year old single trellised, irrigated vineyard, Spruitdrift area, Olifants River, West Coast, South Africa.

### PHILOSOPHY

We really enjoy Grenache, especially when picked early and fermented for a short period on its skins. It makes for an extremely light fruity wine with a luminous red colour. The moderately low alcohol level and short ageing in tank and neutral barrels results in a very refreshing drink.

### THE WINE

The wine is light in colour and light bodied with a nose dominated by pomegranate and red summer berries such as wild strawberry, raspberries. The tannins are extremely soft and silky smooth. The wine was made to be enjoyed at release, but should improve with age for up to 3 years after. It is ideal to be enjoyed slightly chilled on its own or with aromatic foods, pizza, charcuterie and firm cheeses.

Alc	12.28 %
Residual Sugar	1.6g / Litre
Ph	3.55
Total Acidity	5.0g / Litre
Volatile Acidity	0.60g / Litre
Free Sulphur	39mg / Litre

Total production: 3460 bottles (750 ml), sealed with Amorim Neutrocork technical closure. Bottling date: 15 October 2021