

GRENACHE NOIR, DONKIESBAAI

Vintage

2021



TASTING NOTE

Upfront perfume of lavender oil is matched by cranberries, pomegranate and watermelon, revealing prominent savoury spice of black and pink peppercorns. Fresh sour-cherry acidity on the palate is backed by spicy tannins which add structure to this otherwise light-bodied wine. Clean, dry finish with a touch of red fruit and spice.

VINIFICATION DETAILS

In keeping with the philosophy of minimal intervention winemaking, 25% of the Grenache is fermented as whole clusters. Spontaneous ferment occurs in open top fermentation tanks and maturation takes place in seasoned 500l French oak barrels for approximately 14 months.

AWARDS

Platter: 91 pts

Wine Spectator: 90 pts

TECHNICAL ANALYSIS

Alcohol

Residual sugar

14.0

1.2

pH

Acidity

3.36

5.8

ATTRIBUTES



Origin

South Africa



Variety

Grenache Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Duran Cornhill



Fining Agent

None



Closure

Cork



Region

Piekenierskloof



Vegan

Yes