

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