

GRENACHE NOIR, DONKIESBAAI
Vintage
2020

TASTING NOTE

A lively combination of red cherries and black currant jump out of the glass. A floral aroma of lavender overlays notes of flint and iron. The fruit profile develops into blueberries on the palate with sour red cherry notes adding to the tangy acidity. Cedar spice lends some savoury complexity to this medium bodied wine, with light yet firm tannins. Vibrant and fresh, with a long sour cherry finish.

VINIFICATION DETAILS

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

TECHNICAL ANALYSIS
Alcohol Residual sugar

13.7

1.4

pH
Acidity

3.22

6

ATTRIBUTES

Origin

South Africa


Variety

Grenache Noir


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Blank


Fining Agent

Closure

Cork


Region

Piekenierskloof


Vegan

Blank