



# Grenache 2020

## Harvest

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<b>Cultivar:</b>	Grenache
<b>Clones:</b>	GN70A
<b>Rootstock:</b>	R110 and Mgt 101-14
<b>Age:</b>	Average 13 years
<b>Soil:</b>	Partially weathered shale soils with a height percent age coarse fragment and some red-yellow clay-loam soils with some a 40% rock content.
<b>Yield:</b>	6,5 ton/ha (42 hl/ha)
<b>Balling:</b>	24.3°B

## Vinification

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This Grenache was sourced from bush vines made from two vineyards – one on Welgedund on the slopes of the Saronsberg, and the other on Waveren. The grapes were picked by hand in the early morning hours and then pre-cooled in our chiller. Ninety percent of the bunches and berries were destemmed and hand-sorted on stainless steel vibration tables by highly trained staff. The balance of the bunches was kept whole and added to the fermentation tanks.

An initial cold-soak period of three days preceded fermentation, which was allowed to start naturally and finished with inoculated yeast. The wine was given extended post-fermentation maceration on the skins; the total time spent on the skins was 26 days. The grapes were then pressed into 100% second-fill 300-litre French oak barrels, keeping the free-run and press fractions separate.

Malolactic fermentation finished in barrels and the wine was left on its lees. Ten months later the wine was racked and returned to the barrel. After a total of 20 months in the barrel, the wine was prepared for bottling, preceded by a coarse filtration.

The wine has a ruby red colour and ripe cherry flavours with delicate fynbos and spice undertones and a hint of violets. Its soft tannin structure is balanced by a textured body, layered fruit flavours and integrated oak.

## Analysis

<b>Alcohol:</b>	14.38 vol %	<b>Volatile acidity:</b>	0.52 g/l
<b>Total acid:</b>	5.7 g/l	<b>Free sulphur:</b>	22 mg/l
<b>pH:</b>	3.45	<b>Total sulphur:</b>	115 mg/l
<b>Residual sugar:</b>	2.6 g/l		



**SARONSBERG**  
Tulbagh