



Wine of Origin

Paarl

Grape Source

Dryland vineyard on
the foothills of Paarl
mountain

Varietal Blend

91% Grenache

9% Mourvèdre

Production

555 x 6 x 750ml

Closure

Natural Cork

Analysis

Alc: 14.5%

RS: 4.6 g/l

TA: 5.6 g/l

pH: 3.5

Total Extract: 32.5 g/l

Grenache 2015

Tasting notes

A Brick-red Grenache with faint spice and fresh red fruit on the nose. This complex and well-structured wine with juicy berry-fruit, earthy- and peppery-spice has a long and full finish. Perfect for most roasts, duck-breast or something from the grill.

Vineyards

The Grenache grapes were hand-harvested from un-irrigated old-vine vineyards grown on shale soils in the Agter-Paarl region. Grenache has big bunches and as a result it produces silky and soft tannins and a dark pink colour in the wine. Mourvèdre adds structure, grip and spice to the final wine.

Vinification details

Grapes were hand-harvested at between 24 and 25° balling. Fermentation followed in stainless steel tanks over 7 days, after which wine was gently pressed to avoid over-extraction, and racked to barrel after completion of malolactic fermentation. Our Grenache (91%) was matured in older oak barrels for a total of 12 months. The Mourvèdre (9%) was matured in 3rd-, 4th- and 5th- fill barrels for 12 months. Fined and filtered before bottling.

Vintage description

A cold and wet winter in 2014 set the stage for a very good 2015 harvest. Although the conditions were harsh and quite dry during harvest 2015, the yields were quite good and the reds were fantastic. Good ripening conditions made for deeply-coloured reds that were softer and drinkable earlier than other vintages. One of the best red vintages in the last 10 years!