



SARONSBERG

TULBAGH

Grenache 2013

Harvest

Cultivar:	Grenache
Clones:	GN70A
Rootstock:	R110 and Mgt 101-14
Age:	Average 10 years
Soil:	Grown on two vineyard sites, one trellised vines on partially weathered Malmesbury shale soils and the other bush vines grown in a sand-loam soil with high gravel and broken rock content.
Harvest:	25 February 2013 and 11 March 2013 respectively.
Yield:	5.7 ton/ha (38 hl/ha)
Balling:	24.6 °B
pH:	3.29
Total acid:	6.45 g/l

Fermentation

This Grenache is made from two vineyards, one a bush vine and the other trellised. 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 was kept whole bunch and added to the fermentation tanks.

An initial cold-soak period of four 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 is 22 days. Then the grapes were pressed into 100% second-fill 300 liter 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 barrel. After a total of 20 months in barrel the wine was prepared for bottling, preceded by a coarse filtration.

Analysis

Alcohol:	14.44%
Total acid:	6.3 g/l
pH:	3.32
Residual sugar:	2.8 g/l
Volatile acidity:	0.68 g/l
Free sulphur:	25 mg/l
Total sulphur:	78 mg/l

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 flavours.

