



Grenache 2012

Harvest

Cultivar:	Grenache
Clones:	GN70A
Rootstock:	R110 and Mgt 101-14
Age:	Average 9 years
Soil:	Grown on two vineyard sites, one trellised vines on partially weathered Malmesbury shale soils and the other bush vines grown in a clay-rich soil with high gravel content.
Harvest:	23 February 2012 and 19 March 2012
Yield:	5.2 ton/ha (34 hl/ha)
Balling:	24.4 °B
pH:	3.30
Total acid:	6.40 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. Eighty five 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 five 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 27 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 26 months in barrel the wine was prepared for bottling, preceded by a coarse filtration.

Analysis

Alcohol:	14.88%
Total acid:	6.2 g/l
pH:	3.32
Residual sugar:	2.8 g/l
Volatile acidity:	0.78 g/l
Free sulphur:	11 mg/l
Total sulphur:	86 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.

Awards

2011 Vintage

Michelangelo Wine Awards 2014 Double Gold

