



SARONSBERG

TULBAGH

Grenache 2017

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.

Harvest

Cultivar:	Grenache
Clones:	GN70A
Rootstock:	R110 and Mgt 101-14
Age:	Average 12 years
Soil:	Partially weathered shale soils with a height percentage coarse fragment and some red-yellow clay-loam soils with some a 40% rock content.
Yield:	6,5 ton/ha (42 hl/ha)
Balling:	24.3°B
pH:	3.32
Total acid:	6.9g/l

Fermentation

This Grenache was sourced from bush vines made from two vineyards – one on Welgegund on the slopes of the Saronberg, 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 raked 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:	14.51%
Total acid:	6.0 g/l
pH:	3.45
Residual sugar:	3.00 g/l
Volatile acidity:	0.65 g/l
Free sulphur:	28 mg/l
Total sulphur:	92 mg/l

