

Saronsberg Grenache 2011

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, latered fruit flavours and integrated oak flavours.

variety : Grenache | 100% Grenache

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin :

analysis : alc : 14.25 % vol rs : 3.6 g/l pH : 3.30 ta : 6.6 g/l va : 0.60 g/l so2 : 67 mg/l fso2 : 12 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **size :** 0 **closure :** Cork

Vintage 2011

2014 Michelangelo International Wine and Spirit Awards - Double Gold

2013 Veritas Wine Awards - Silver

in the vineyard :

Clones: GN70A

Rootstock: R110 and Mgt 101-14

Age: Average 8 years

Soil: Partially weathered Malmesbury shale and red-yellow clay-loam soils with a large coarse fraction.

about the harvest:

The grapes were picked by hand in the early morning hours and then pre-cooled in our chiller.

Harvest: 10 February 2011 and 01 March 2011

Yield: 5.5 ton/ha (37 hl/ha)

in the cellar : This Grenache is made from two vineyards, one a bush vine and the other trellised. Seventy 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 20% first-fill and 80% 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 18 months in barrel the wine was racked and prepared for bottling, preceded by a coarse filtration.

