

Saronsberg Grenache 2013

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.

variety : Grenache | 100% Grenache

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin :

analysis : alc : 14.44 % vol rs : 2.8 g/l pH : 3.32 ta : 6.3 g/l va : 0.68 g/l so2 : 78 mg/l fso2 : 25 mg/l

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

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

Vintage 2012

2015 Michelangelo Awards Gold

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 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.

about the harvest: Harvest: 25 February 2013 and 11 March 2013 respectively.

Yield: 5.7 ton/ha (38 hl/ha)

Balling: 24.6 °B

in the cellar :

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.

