

Vriesenhof Grenache 2013

Beautiful fruitful aromas of raspberry and blackberry with an undercurrent of oak. Rich flavours of raspberry, strawberry and vanilla are overlaid with cinnamon and white pepper on the mid palate with a finish of smoky leather and dried peach.

For food pairing it works well with pork belly and lamb. Both savoury and sweet elements can be used in the food.

variety : Grenache | 100% Grenache

winery : Vriesenhof Vineyards

winemaker : Jan "Boland" Coetzee

wine of origin : Stellenbosch

analysis : alc : 13.61 % vol rs : 1.8 g/l pH : 3.57 ta : 5.2 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the cellar : The grapes undergo a 24 hour cold maceration before inoculation with a specific yeast culture. The Grenache completes alcoholic and malolactic fermentation in the stainless steel tanks before being racked to barrel, usually within six months. Wine is aged in 1st and 2nd fill French oak barrels for approximately 14-18 months depending on the vintage.

The 2013 Grenache spent 14 months in oak, six months in 1st and the remainder in 2nd fill barrels.



Vriesenhof Vineyards

Stellenbosch

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