

## Oldenburg Grenache Noir 2014

Our Grenache Noir shows expressive, appealing, savoury aromas and ripe berry flavours on the nose, underlined with spicy, salty notes. The palate evokes a succulent spicy taste which carries through to the finish of this graceful wine.

**variety** : Grenache | 100% Grenache

**winery** : Oldenburg Vineyards

**winemaker** : Simon Thompson

**wine of origin** : Stellenbosch

**analysis** : alc : 14.0 % vol   rs : 2.9 g/l   pH : 3.55   ta : 5.4 g/l   so2 : 75 mg/l

**type** : Red   **style** : Dry

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

**in the vineyard** : Cultivar : Grenache noir, GN 136

Rootstock : SO4

Planted : 2007

Row direction : SW/NE

Plant density : 2667 vines/ha

Soil type : Cartref

Trellis system : Bush vine

Pruning : 2 eye spurs

Irrigation : Supplementary drip

**about the harvest** : Picking date : 27 March 2014

Balling : 25,1

**in the cellar** : Bunch and berry sorting : By hand

Crushing and destemming : Delicate processing

Pump overs : 3 times per day

Cold soak : No

Yeast : Syrah yeast

Fermentation temperature : 25 – 28°C

Wood maturation : 20 months in 300L French oak barrels

