

Saronsberg Grenache 2014

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 : 14.09 % vol rs : 2.7 g/l pH : 3.37 ta : 6.7 g/l va : 0.64 g/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 11 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: 12 March 2014

Yield: 6.7 ton/ha (42 hl/ha)

Balling: 24.1 °B pH: 3.32

Total acid: 6.8 g/l

in the cellar :

This Grenache was made from two vineyards, both bush vines. One on our higher lying farm, Welgegund on the Saronsberg foot slopes, 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 were kept whole 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 postfermentation maceration on the skins; the total time spent on the skins was 26 days. The grapes were then 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.

