

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

