

Vriesenhof Grenache 2014 (Magnum)

An elegant wine with attractive bright fruit, flavours of strawberry and raspberry dominate initially and is followed by sweet cherries and a finish of white pepper.

Pork belly and lamb. Both savoury and sweet elements can be used in the food

variety : Grenache | Grenache (100%) from Piekenierskloof

winery : Vriesenhof Vineyards

winemaker : Nicky Claasens

wine of origin : Piekenierskloof

analysis : alc : 14.05 % vol rs : 1.4 g/l pH : 3.54 ta : 5.9 g/l va : .61 g/l so2 : 93 mg/l fso2 : 35 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 1500ml **closure :** Cork

ageing : +10 years

in the cellar : The grapes undergo a 24 hour cold maceration before inoculation with a specific yeast culture. The Grenache completes alcoholic fermentation in the stainless steel tanks before being racked to barrel. Malolactic fermentation is completed in barrels.

Vriesenhof Vineyards

Stellenbosch

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