

Oldenburg Grenache Noir 2015

The 2015 Grenache Noir has a bright, ruby red colour. Maraschino Cherries and savoury perfumes combine to create opulent aromatics. On palate the wine is rich and round yet with incredible finesse and elegance. It is a medium bodied, extremely pleasant red wine that can even be enjoyed, slightly chilled.

variety : Grenache | 100% Grenache

winery : Oldenburg Vineyards

winemaker : Simon Thompson

wine of origin : Stellenbosch

analysis : alc : 14.72 % vol rs : 2.0 g/l pH : 3.61 ta : 5.1 g/l so2 : 75 mg/l

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

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 : 27/02/2015

Balling : 27

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

