

Oldenburg Grenache Noir 2016

The brick red colour of the Grenache is well matched by ripe plum perfumes. A savoury note adds to the allure. On the palate the wine is succulent, supple and round. The bright fruit endures to the finish and creates a persistent aftertaste.

variety : Grenache | 100% Grenache

winery : Oldenburg Vineyards

winemaker : Philip Costandius

wine of origin : Stellenbosch

analysis : alc : 13.80 % vol rs : 3.5 g/l pH : 3.56 ta : 5.5 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 : NT116 Fermentation
temperature : 25 – 28°C Wood maturation : 16 months in 300l French oak barrels



Oldenburg Vineyards

Stellenbosch

+27.218851618

www.oldenburgvineyards.com

