

Saronsberg Grenache 2016

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.

variety : Grenache | 100% Grenache

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin :

analysis : alc : 14.98 % vol rs : 2.9 g/l pH : 3.39 ta : 6.3 g/l va : 0.73 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant

pack : Bottle **size :** 750ml **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 : Cultivar: Grenache

Clones: GN70A Rootstock: R110 and Mgt 101-14

Age: Average 13 years

Soil: Both bush vine vineyards, grown on two sites, namely partially weathered

Malmesbury shale soil and a sand-loam soil with high gravel and broken rock content.

about the harvest: Harvest: 17 and 22 February 2016 respectively

Yield: 6.1 ton/ha (38 hl/ha)

Balling: 24.9°B pH: 3.32

Total acid: 6.9 g/l

in the cellar : This Grenache was sourced from bush vines made from two vineyards grown on our two farms that make up Saronsberg – one on Welgegund on the slopes of the Saronsberg, 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 was kept whole and added to the fermentation tanks.

An initial cold-soak period of three 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 21 days. The grapes were then pressed into second-fill 300 litre 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.

