

Vriesenhof Grenache 2016

Aromas of dried pear and peach with a hint of vanilla on the nose with green apple and gooseberries on the palate and a lingering minerality.

For food pairing it works well with pork belly and lamb. Both savoury and sweet elements can be used in the food.

variety : Grenache | 100% Grenache

winery : Vriesenhof Vineyards

winemaker : Nicky Claasens

wine of origin : Piekenierskloof

analysis : alc : 13.7 % vol rs : 1.9 g/l pH : 3.6 ta : 5.4 g/l

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

pack : Bottle **size :** 750ml **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 and malolactic fermentation in the stainless steel tanks before being racked to barrel, usually within six months. Wine is aged in 1st and 2nd fill French oak barrels for approximately 14-18 months depending on the vintage. The 2015 Grenache spent 12 months in oak, six months in 1st and the remainder in 2nd fill barrels.



Vriesenhof Vineyards

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