

Welgegund Grenache Noir 2017

Bright, exuberant with light violet hues. The nose shows ample fruit, with freshly picked blackberries, cassis, raspberries, and a touch of floral notes. The palate is soft, lean and refined, showing dark fruit, chocolate black forest cake with subtle hints of cloves. Powdery well integrated tannins, with a balanced seductive round finish.

Serve a touch cooler than your usual red wine and enjoy it with roasted wild mushrooms, cured or cold smoked red meat and marinated Mediterranean vegetables. The Grenache Noir can carry earthy food spices such as paprika powder, cloves and cumin.

variety : Grenache | 100% Grenache Noir

winery : Welgegund Heritage Wines

winemaker : Friedrich Kühne

wine of origin : Wellington

analysis : alc : 14 % vol rs : 3.9 g/l pH : 3.49 ta : 5.4 g/l

type : Red

pack : Bottle **size :** 750ml **closure :** Cork

2019 Michelangelo International Wine & Spirit Awards - Silver

in the cellar : From a high-altitude dry land bush vine vineyard planted in 2006. All fruit picked by hand into small crates, at 23° Balling. The grapes were chilled to 7° Celsius, with destemming thereafter. Cold soaking was done for 24 hours, before the start of fermentation. Two punch downs were done per 12-hour cycle. The wine finished fermentation on skins and pressed when dry. A large portion of the wine was aged unoaked, to retain fresh fruity aromas, with eleven 225 L French barrels produced, all aged for 14 months.

