

Vriesenhof Grenache 2017

Bright fruit with strong aromas of cherries and raspberries, a good structure with white pepper and strawberries on the mid-palate and a lingering savouriness on the finish

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 : 13.63 % vol rs : 2.2 g/l pH : 3.53 ta : 5.6 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. 12 months in 2nd fill French oak barrels



Vriesenhof Vineyards

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