

Oldenburg Grenache Noir 2017

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 : Nic Van Aarde

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

