

## 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 Baling: 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



## Oldenburg Vineyards

Stellenbosch

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[www.oldenburgvineyards.com](http://www.oldenburgvineyards.com)