

## Saronsberg Grenache 2017

The wine has a ruby red colour and ripe cherry flavours with delicate fynbos and spice undertones and a hint of violets. Its soft tannin structure is balanced by a textured body, layered fruit flavours and integrated oak.

**variety :** Grenache | 100% Grenache

**winery :** Saronsberg Cellar

**winemaker :** Dewaldt Heyns

**wine of origin :**

**analysis :** alc : 14.51 % vol   rs : 3.0 g/l   pH : 3.45   ta : 6.0 g/l   va : 0.73 g/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Fragrant

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

**in the vineyard :** Cultivar: Grenache

Clones: GN70A

Rootstock: R110 and Mgt 101-14

Age: Average 12 years

Soil: Partially weathered shale soils with a height percentage coarse fragment and some red-yellow clay-loam soils with some a 40% rock content.

Yield: 6,5 ton/ha (42 hl/ha)

Balling: 24.3°B

pH: 3.32

Total acid: 6.9g/l

**in the cellar :** This Grenache was sourced from bush vines made from two vineyards – one on Welgegund on the slopes of the Saronsberg, and the other on Waveren. The grapes were picked by hand in the early morning hours and then pre-cooled in our chiller. Ninety percent of the bunches and berries were destemmed and hand-sorted on stainless steel vibration tables by highly trained staff. The balance of the bunches was kept whole and added to the fermentation tanks.

An initial cold-soak period of three days preceded fermentation, which was allowed to start naturally and finished with inoculated yeast. The wine was given extended postfermentation maceration on the skins; the total time spent on the skins was 26 days. The grapes were then pressed into 100% second-fill 300 litre French oak barrels, keeping the free-run and press fractions separate. Malolactic fermentation finished in barrels and the wine was left on its lees. Ten months later the wine was racked and returned to barrel. After a total of 20 months in barrel the wine was prepared for bottling, preceded by a coarse filtration.

