

Oldenburg Vineyards Grenache Noir 2020

This beautiful Grenache surprises the senses and delights in the glass. The wine showcases a ruby core with a touch of lavender-purple on the rim. Intricate aromas of raspberries, fennel, red cherries and rose petals are found in abundance. On the palate a plethora of flavours in the form of bun spice, cinnamon, cloves and nutmeg are found. The mouth-feel is generous, with a zesty, mouth-watering acidity, a soft powdery tannin and a beautiful blood orange finish.

variety : Grenache | 100% Grenache

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 13.45 % vol rs : 1.6 g/l pH : 3.23 ta : 6.0 g/l so2 : 75 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

At Oldenburg Vineyards, we believe that great wines can only come from the best quality grapes. Our intervention in the vineyards is minimal, to reflect the full potential of our mountain terroir. The Oldenburg Vineyards Series is a true expression of terroir through our range of single cultivar wines. The confluence of the 8 Natural Elements that determine our unique terroir is explored as a result of these wines and their real sense of place.

in the vineyard : The 2020 season brought another exceptional harvest. The winter months saw good rainfall – only slightly less compared to the previous year. Spring brought ideal conditions, leading to even bud-break and homogenous shoot growth. The summer ripening period was consistent and moderate, and without heat spikes, bringing about uniform flavour development and phenolic ripeness in the grapes.

about the harvest: Grapes were picked by hand from 13-year-old bush vines on granitic soil at 410m above sea level.

in the cellar : Bunches and berries were meticulously sorted. 1/3rd whole bunch and 2/3rd whole berry fermentation. Wild fermented in a stainless-steel tank with punch-downs and pump-overs 1-2 times per day. The wine was basket pressed and malolactic fermentation took place in barrels of which only 6 were made. The wine was then matured for 16 months in old 300L French oak barrels.

