

Cederberg Old Ways Longavi Grenache Noir 2021

A flirtatious nose grabs the attention with upfront chocolaty mocha aromas, underpinned by layers of ripe plum, red cherries and raspberries.

Serve it slightly chilled, by the glass as a perfect game-viewing partner – wildlife or on the field. It will elevate any braai or barbeque where red meat or game fish is being cooked over hot coals. Glorious with sticky BBQ spare ribs or chicken wings and even with spicy mushroom arancini. For a midweek treat, serve it with tagliatelle with black mushrooms and truffle butter

variety : Grenache | 100% Grenache

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Ceres

analysis : alc : 13 % vol rs : 2.6 g/l pH : 3.65 ta : 5.5 g/l

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

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

ageing : Three to five years

in the vineyard : Piekenierskloof is known as the Holy Grail / HQ of Grenache, most notably due to the high-altitude growing conditions and availability of old vines.

about the harvest: Grapes are hand-harvested at 24°B then 10% whole clusters are added to the tank and the remaining 90% are destemmed and crushed.

in the cellar : During fermentation, gentle extraction takes place with one pumpover a day and two manual punchdowns of the grape cap. A maximum temperature of 27°C is reached. On completion of fermentation, grapes are pressed and transferred into 225l French oak barrels. Malolactic fermentation is completed in barrel and maturation takes place over 10 months in 4th fill tight-grain barrels with a medium toast.



Cederberg Cellar

Cederberg

027 482 2827

www.cederbergwine.com

