

Saronsberg Grenache 2020

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 : Tulbagh

analysis : alc : 14.38 % vol rs : 2.6 g/l pH : 3.45 ta : 5.7 g/l va : 0.52 g/l so2 : 115 mg/l fso2 : 22 mg/l

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

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

in the vineyard : Clones: GN70A

Rootstock: R110 and Mgt 101-14

Age: Average 13 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

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.

