

Vriesenhof Grenache 2022

Deeply coloured, suggesting good extraction and concentration of flavour. Cocoa, strawberry and exotic spice aromas are matched by a palate rich in flavour and fine, chalky tannins. Bright acidity provides refreshing length, and ensures a light, focused finish.

Pork belly and lamb. Both savoury and sweet elements can be used in the food.

variety : Grenache | 100% Grenache

winery : Vriesenhof Vineyards

winemaker : Jan Coetzee

wine of origin : Western Cape

analysis : alc : 13.48 % vol rs : 1.8 g/l pH : 3.27 ta : 5.8 g/l

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

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

2024 Platter Wine Guide - 4½ stars

2023 Tim Atkin Report - 92 Points

ageing : Drink now for the next 10 years.

When wines are created using old vines, in this case +/- 65 years old, one expects a little more than would be the case from younger, less wizened fruit to experience a sense of time travel. To be given an olfactory glimpse into another era. The 2020 Oudam Grenache may achieve just this.

in the cellar : The grapes undergo a 24-hour cold maceration before inoculation with a specific yeast culture. The Grenache completes alcoholic fermentation in the stainless-steel tanks before being racked to barrel. Full malolactic fermentation is completed in tanks.



Vriesenhof Vineyards

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