

GRENACHE NOIR 2025

VINIFICATION

Grapes were harvested from low-yielding, unirrigated bush vines situated in Piekenierskloof. The vineyards are meticulously farmed and managed.

Grapes were handpicked and taken to the cellar where they were lightly crushed and cold soaked for 24 hours before undergoing fermentation. Fermentation took place in open fermenters with regular punch-downs. The wine was gently pressed off the skins and transferred to old French oak barrels and matured for 12 months before blending and bottling.

TASTING

This wine displays a translucent bright-red colour, while the nose is filled with bright red fruits, including cherry, raspberry, and red currants. Subtle notes of dried herbs and tea leaf add further interest. On the palate, the wine is medium-bodied, offering a juicy core of red fruit flavours such as cranberry and pomegranate, enhanced by hints of clove spice. The tannins are silky and well-integrated, providing a smooth and elegant structure. Mid-palate, a gentle earthiness adds a layer of complexity. The finish is long and refreshing, with lingering notes of red fruit and a touch of spice, leaving an impression of finesse and elegance.

ANALYSIS

Alc: 13.92 % | RS: 2.4 g/L | TA: 5.3 g/L | pH: 3.64

- 100% Grenache Noir
- Wine of Origin Piekenierskloof

FOOD PAIRING

OVEN BAKED
FISH FILLETS

MUSHROOM
RISSOTTO

PORK TACCOS

