

Grenache Noir

Technical Specifications/ Data

- **Wine of Origin:** Swartland
- **Varietal:** 100% Grenache Noir
- **Alcohol:** 15%
- **Residual Sugar (RS):** 2.6 g/l
- **Total Acidity (TA):** 6.1 g/l
- **pH:** 3.58

Description:

Sourced from the rare, dryland bush vine vineyards, our Grenache Noir exemplifies the intense concentration of flavours that these resilient, low-yield vines produce.

Bush vines yield grapes rich in fruit and complexity, nurtured by the clay soils of the Swartland region, which provide excellent moisture retention, minimising the need for irrigation and allowing the vines to flourish naturally. The result is a wine that is vibrant and richly textured, with layers of fruit and a beautifully balanced structure.

- **Tasting Notes:**
Luscious bright red fruit combined with smooth, chalky tannins and a mouth-watering acidity. Beautifully structured with a balanced finish.
- **Origin:**
Swartland, South Africa
- **Vineyard:**
Clay soils provide excellent moisture retention, allowing the vines to flourish naturally.
- **Wine-making:**
Wild fermented with 20% whole bunches and 15% juice extraction. Aged in French oak barrels for 7 months.
- **Serve & Aging:**
Best served at 12 to 16°C. Will develop further complexity over the next 2 years.

Pairing Suggestions:

Pairs perfectly with roasted lamb, grilled vegetables, or dark chocolate.

Grenache Blanc

Technical Specifications

- **Wine of Origin:** Swartland
- **Varietal:** 100% Grenache Blanc
- **Alcohol:** 13%
- **Residual Sugar (RS):** 3.6 g/l
- **Total Acidity (TA):** 5.9 g/l
- **pH:** 3.27

Description:

Fermented with wild yeasts in 300-litre French oak barrels, our Grenache Blanc develops rich and complex characters.

The wild fermentation process adds depth and intrigue, while the French oak imparts subtle vanilla and spice notes. This handcrafted wine embodies minimal intervention and expresses a creamy mouthfeel, offering a delightful experience with every sip.

- **Tasting Notes:**
White stone fruit, hints of citrus, jasmine, and a touch of minerality. The French oak imparts subtle vanilla and spice notes.
- **Origin:**
Swartland, South Africa
- **Vineyard:**
Low yield, bush-vine Grenache Blanc on well-drained sandy soil.
- **Wine-making:**
Wild fermented in French oak barrels, aged for 8 months on fine lees for texture and depth.
- **Serve & Aging:**
Best served at 10 to 12°C. It will continue to evolve over the next 2 years.

Pairing Suggestions:

Enjoy this wine with light seafood dishes, creamy cheeses, or chicken with a citrus glaze.