



# AFRICAN DIAMOND

## GRENACHE NOIR — 2023

### TECHNICAL SPECIFICATIONS

WINE OF ORIGIN:	Swartland
VARIETAL:	Grenache Blanc
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:

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

