



AFRICAN DIAMOND

GRENACHE BLANC — 2023

TECHNICAL SPECIFICATIONS

WINE OF ORIGIN:	Swartland
VARIETAL:	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.

