



GRENACHE 2017

WINE OF ORIGIN:
Coastal Region

VITICULTURE:

The grapes, for this wine were sourced from an old single vineyard in Darling. 2017 was warm in the early part of the growing season, but then was followed by more moderate temperatures in the latter half of the season. The grapes were handpicked early in the morning at 23° Balling.

VINIFICATION:

When vinifying Grenache, "elegance" is always present in your mind. The grapes were destemmed, without crushing, and moved to tank for fermentation. Fermentation took place over 2 weeks and we only did 2 pump overs per day to achieve the best balance of the delicate flavours and soft tannin structure of Grenache. Only the "free-run" wine was transferred to stainless steel tanks for maturation. This is done to preserve the freshness of this wine and it was matured for a further 10 months on lees.

WINEMAKER'S NOTE:

This is a very fragrant and delicate wine, however, it still has an amazing concentration and depth of flavor. A bouquet of fresh strawberries and a little spice gives way to a dancing palate with fresh acidity and flavours of wild brambleberry with hints of all-spice that are perfectly balanced with a fine and supple tannin structure. On the lingering finish other subtle nuances start to show too. A delicious wine that can be enjoyed with a variety of foods, for the adventurous serve lightly chilled with salmon or even sushi.

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Safra 2018. Vinícola Kleine Zalze em 06/10/2019, Stellenbosch/ZA.