



**Grenache 2023
Stellenbosch**

Wine description

Colour: Light ruby red.
Nose: Perfumed with sweet raspberry, spice and a touch of black cherry.
Palate: Soft, yet firm tannins with a velvety mid palate and lasting red berry finish.

Winemaker

Carsten Migliarina

The Vineyards

The Grenache for this wine was sourced from a single vineyard in Stellenbosch.

The winemaking

The grapes were hand harvested at 23 balling. They were fermented at between 15 and 22 degrees for 10 days on the skins and malo-lactic fermentation was done in tank. The wine was matured in shaven French barrels to ensure micro oxidation and polymerisation of the tannins with minimal wood intervention.

Wine Analysis

Alcohol vol%:	14 %
Residual sugar:	1.6g/l
Total Acidity:	5.5 g/l
PH:	3.41
VA:	0.50
Free SO2:	18
Total SO2:	91

This wine was bottled on the 6th of May 2024 and only 4200 bottles were produced.