



STELLENBOSCH VINEYARDS

STELLENBOSCH VINEYARDS LIMITED RELEASE GRENACHE 2018

<i>Winemaker:</i>	<i>Petri de Beer, Abraham de Villiers & Bernard Claassen</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	<i>100% Grenache</i>
<i>Appellation:</i>	<i>Stellenbosch</i>
<i>Website:</i>	<i>www.stellenboschvineyards.co.za</i>
<i>Tel:</i>	<i>+27 (0)21 881 3870</i>
<i>Fax:</i>	<i>+27 (0)21 881 3102</i>

Background

This Grenache is symbolic of the one ultimate philosophy of our winemaking team: To create an elegant, ever graceful and rewarding wine.

Stellenbosch Vineyards Limited Release Grenache 2018 Grenache is a red grape cultivar that originated in northern Spain. Today it is most well known for being an integral part of the Rhone varietals. It performs well in warmer climates and as such has found a home in many new world wine making countries such as Australia and South Africa. It has a rich and succulent fruity palate with earthy undertones.

The vineyards

A trellised vineyard planted in 2008 on a Northern slope.

The winemaking

The grapes were hand harvested, sorted, destemmed and fermented on the skins. It was aged in 50 % second and 50 % third fill barrels. Only the best 7 barrels were selected and blended to produce this exceptional wine. Only 2800 bottled were produced.

Winemaker's comments

This wine explodes from the glass with candied red currants and intensity of fruit. This pallet is bright with crisp tannins and plenty of bright acids. There's wonderful inner mouth perfume married to a light, elegant mouth feel. The long, light finish shows a lovely streak of cranberry.

Maturation potential

The wine can be enjoyed now, but will benefit from bottle aging for three to five years.

Food pairing

Excellent served with hearty traditional South African dishes as well as Mediterranean style cuisine.

SUITABILITY FOR VEGETARIANS OR VEGANS

Suitable for vegetarians but not for vegans.

Chemical analysis

<i>Alcohol:</i>	<i>14.29% by volume</i>
<i>Residual sugar:</i>	<i>2.4 g/l</i>
<i>Total acidity:</i>	<i>5.8 g/l</i>
<i>pH:</i>	<i>3.37</i>

