

ESTABLISHED 1777
WELGEGUND
HERITAGE WINES



GRENACHE NOIR 2019

TASTING NOTES

A bright, exuberant wine with light violet hues. The nose shows an abundance of fresh cranberries, sour cherries and raspberries with hints of floral and fennel notes. The palate is soft and refined, revealing sour cherries, salty dark chocolate, game biltong and subtle hints of tobacco leaves, fresh, green pepper and cinnamon. The tannins are smooth and well integrated, giving a beautifully rounded and lingering finish.

VITICULTURE

The Grenache Noir vineyard was planted in 2006. It is a south west facing, high altitude, dry land vineyard. The hot, dry conditions mean that the bush vines are resilient and produce low yields.

VINICULTURE

The fruit was hand harvested into small crates at 23°Balling. The entire harvest was whole-bunch fermented in an open stainless steel tank. The wine finished fermentation on the skins and was pressed when dry. To retain fresh, fruity aromas 50% of the wine was aged unoaked and the balance was aged in 2nd fill, 500l French barrels for 14 months. Strictly limited production of 2620 numbered bottles.

SERVING SUGGESTIONS:

Enjoy with a charcuterie board, salmon, game fish carpaccio or a smoked mussel pot. Pairs beautifully with a salty dark chocolate fondant and berry coulis. Serve a touch cooler than other red wines.

ANALYSIS

Vintage: 2019
Cultivar: Grenache Noir
Appellation: Wellington
Alcohol: 13,5 % vol
PH: 3,58
Total Acidity: 5,4 g/l
Sugar: 2,6 g/l
Optimum Drinking: From 2020
Oak: 50% wooded, 2nd fill 500 L barrels for 14 months
Ageing: 14 months
Production: 2620 bottles

TERROIR

Aspect: West
Trellising: Bush Vines
Climate: Cold winters, very hot summers
Rainfall: 450 – 600 mm/year
Geology: Decomposed Granite
Hectares: 1,23 ha
Yield: 1,4 tons/ha
Planted: 2006
Harvested: February 2019

