

# olifantsberg

**Wine:** Grenache noir

**Vintage:** 2021

## **Vineyard:**

Our Grenache noir is grown as echalاس vines (vine-to-post) on clay-shale rich soil with a high component of quartz rock. Every vintage we would leave halve of each clone tied to the pole and the other halve untied. This creates two different micro-climates within each vine. The cooler micro-climate of the traditional echalاس has a higher acidity and somewhat different aromatic complexity. The untied vine will be more sun exposed like a traditional bush vine. By selecting the three different Grenache clones we have enhanced our wines natural complexity even more. Clones 1064; 513; 70

## **Winemaking:**

Within each clone we stagger our pickings times. Small batch fermentations take place in open top fermenters. A portion of whole bunches are included, sometimes up to a 50%. The rest of the berries are not crushed but kept whole. Soft punch downs are performed for a long gentle extraction. Some batches will go through extended maceration on the skins to enhance the tannin structure of the final wine. All the components are basket pressed and aged for 9 months in seasoned French oak barrels. Malolactic fermentation takes place in barrel. No racking takes place after Malo, the wine matures on its lees.

Each batch is carefully selected and blended to compliment the final product and aged for a further 2 months in barrel. Only 500 and 300L barrels are used.

## **Analysis:**

pH: 3.47

TA: 5.2

RS: 1.4

Alc.: 13.5%

TSO2: 71 ppm