



DIEMERSDAL

Grenache 2015

Origin:	Durbanville; South Africa
Blend:	100% Grenache
Analysis:	Alc: 15.48% Total Acid: 5.6 g/l RS: 2.4 g/l pH: 3.32
Terroir:	Slope: North-facing slopes Soil: Deep red Hutton Climate: Moderate with cooling sea breezes from the Atlantic Ocean.
Viticulture:	Yield: 7 t/ha Trellising: bush-vine Age of vines: 9 years Irrigation: Dry-land conditions

Oenology:

The grapes were hand harvested at optimum ripeness. Fermented in an open fermenter for 5 days at 26-28oC. Punch through every 4 hours, pressed at 5oB; 100% MLF completed spontaneously in barrels.

Maturation:

10 months oak maturation in 2nd and 3rd filled 225L French Oak barrels.

Winemaker's notes:

This is a medium-bodied wine with complex flavours of plums and cherries, with delicate hints of spice, smokiness and French Oak integration.

Food suggestions:

An ideal wine to enjoy with lighter meals and mild cheeses. Serve at cooler temperatures of around 12°C - 14°C.