

DEXTER GRENACHE 2025

CULTIVAR

100% Grenache noir

OUR DEXTER STORY:

At the beginning of 2025, we introduced Dexter cattle into our farming system at Opstal Estate. On a farm with a history dating back to 1847, when our family first began working this land, it's remarkable that there is still room for new ideas and practices to take root.

While we have always farmed with sustainability in mind, in recent years we have embraced a shift towards regenerative farming and continue to implement these principles across the estate. The cattle play an important role in this journey. Grazing between the vineyards, they naturally control weeds, eliminating the need for herbicides and reducing excessive mechanical intervention. At the same time, they enrich the soil through their manure and urine, returning valuable nutrients to these sites.

Beyond their practical benefits, the cattle also contribute to the farm's biodiversity. Alongside our vineyards and various fruit crops, and bordered by indigenous Cape fynbos, they help create a balanced ecosystem—moving us away from monoculture towards a more diverse and resilient landscape.

PAIRS WELL WITH

grilled lamb chops | carpaccio | mushroom risotto | pizza | lightly spiced cuisine

WINEMAKERS NOTES:

The Grenache noir vineyard was planted in 2020 and forms part of a renewed look and focus on mediterranean varieties finding a home at Opstal. This special vineyard is planted as a raised bushvine system on ridges, making it a manually intensive site. Grenache typically has big bunches, but this specific clone has a more compact bunch and berry, packing in more intense colour and tannin as a result. The wine is both fresh and aromatic with red fruit dominating the nose, but it's also quite punchy on the palate showing tension without being too weighty or big. This is served best just a little bit chilled down: 12-15C.

ANALYSIS

Alcohol % (V/V)	14.1
Residual Sugar (g/l)	1.9
Total Acidity (g/l)	5.18
pH	3.45



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