



We believe in the amazing potential of Grenache from this region, to produce characterful, intriguing, and delicious wines. We're encouraged by the progress of these relatively young vines and it looks like coastal Stellenbosch will offer up a growing category of Grenache over the next 5-10 years.

IN THE VINEYARD

The fruit for this wine comes from two vineyards, one on the Helderberg, overlooking the ocean, the other on the Stellenbosch Mountain. They grow in rocky koffie klip soils, with decomposed granite and a deep sub-layer of clay. These vineyards benefit greatly from the South Easter sea breeze in the summertime, cooling the entire vineyard. The winter and spring of 2023 were wetter than usual, replenishing groundwater reserves and filling dams. Budbreak occurred slightly earlier than normal, followed by a warm and dry summer — overall, favourable conditions that contributed to a quality crop with excellent concentration and flavour development.

IN THE CELLAR

The grapes were all hand-picked at dawn to capture freshness and acidity while retaining elegance in the flavour expression. The bunches were hand-sorted and a combination of whole berry carbonic maceration and partial crushing took place in a 7000L oak fermenter, on the skins, using wild yeast only. This technique lifts the fruit and creates intensity, as well as freshness and liveliness. We employed very light extraction, with the focus on promoting a lithe, supple texture. This complements the expressive fruit profile, and in doing so retains depth and persistence. The berries were basket-pressed to ensure only the purest liquid was extracted. The wine was then matured for 11 months in older (3 to 4-year-old) French oak barrels.

A NOTE FROM THE WINEMAKER

Deep crimson in colour with a subtle ruby edge. Aromas of ripe strawberry, cherry, and hints of wild herbs rise from the glass, accented by a touch of white pepper. The palate is juicy and expressive, showing vibrant red fruit supported by silky, well-integrated tannins that lead to a long, elegant finish.

Variety: Grenache

Appellation: Stellenbosch

Analysis:

Alcohol:	13.5 % vol	Total Acidity:	5.0 g/l
pH:	3.43	Residual Sugar:	1.7 g/l

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