

Momentos

Grenache Gris 2020

My drive for Grenache has led me to find the one and only vineyard of Grenache Gris planted in South Africa. This is the pink-skinned cousin of Grenache Blanc. 'Gris' translates to 'grey', and grapes are genetically identical to Blanc or Noir grapes, but have a copper-coloured skin, so the wines they produce tend to be darker and deeper in flavour, with more tension than a Blanc would have. This seven-year-old vineyard is planted in the Voor-Paardeberg region just outside of Swartland. The soil is made up of decomposed granite and clay, giving it a fine texture and rich flavour.

Tasting Note

Expressive and beguiling, this light copper-toned wine is both fresh and decadent, with baked apple crumble, pecans and a leesy buttered toast character. This is all held upright by a zesty acidity involving grapefruit skin, fresh citrus and red fruit notes like strawberry - and even a hint of rosewater. Supple tannins and a lingering finish.

Food pairing

Braaied/barbecued snoek, prawn bao

Winemaking

To show the character that makes this grape so unique, I played around with skin contact by soaking the crushed grapes on skins for a period of 7 days before pressing to older French oak barrels. Here, a natural fermentation took place in barrels and wine spent a total of 10 months on gross lees. 100% Malolactic fermentation, no fining.

Analysis

Residual sugar: 2.5 g/L

Total acid: 6.1 g/L

pH: 3.33

Alcohol: 13.66 % vol

