

Momento

Grenache Gris 2019

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 six-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 flavor.

Tasting Note

An exotic and alluring wine with ripe yellow fruits, almond biscotti and pineapple on the palate, cut by a savoury, herbal edge. There is tension here between the fresh primary fruit and crisp acidity alongside a rich and waxy mouthfeel. Holds together wonderfully over two or three days, which augurs well for ageing.

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: 1.8 g/L
Total acid: 5.8 g/L
pH: 3.22
Alcohol: 13.48 % vol

