

Momentos

Grenache Gris 2021

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 eight-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

A more restrained vintage with wild strawberry, rhubarb, red apple skin and a hint of tomato leaf hinting at blanc de noir. With time in the glass comes more decadence in the form of almond biscotti, orange rind and rose against fresh acidity and puckering grip, while salted almonds linger.

Food pairing

Braaied/barbecued snoek, prawn bao

Winemaking

To show the character that makes this grape so unique, I allowed extra time on skins by soaking the crushed grapes for a period of 7 days before pressing. This extended skin maceration leads to the extraction of texture, tannin and some tension in the wine, which makes it a great partner for food, and makes the wine better for ageing. A natural fermentation took place in older French oak barrels and wine spent a total of 10 months on gross lees. 100% Malolactic fermentation, no fining.

Analysis

Residual sugar: 1.5 g/L

Total acid: 6.9 g/L

pH: 3.16

Alcohol: 13.33% vol

