

### Stats

Grapes: 100% Grenache Vineyard: Anysbos Estate Vine Age: 6-years-old Soil Type: Bokkeveld shale & reddishyellow clay Viticulture: Practicing Organic - dryfarmed Fermentation: Native - 1.5 ton plastic picking bins (20% whole-cluster) Skin Contact: 4 weeks Aging: 20 months in 5th use 225L French barrigues Alcohol: 13.5% pH: 3.56 Total Acidity: 5.3 g/L Total SO2: 70 ppm Total Production: 120 cases UPC: 6009900201962

## Reviews

Platter's Guide | 94 points Tim Atkin, MW | 92 points

## Anysbos

#### 2018

# **GRENACHE NOIR**

Grenache Noir | Botrivier - South Africa



## About

Johan first planted Sauvignon Blanc and Pinot Noir on the farm as he assumed the neighboring wineries would see the 'desirable' grapes and in turn want to buy them allowing Johan to keep on planting and farming, never to produce. A little over a year later a friend of Johan's gave him a bottle of a Grenache/Syrah blend and it really excited him. At this time, he and Marelise had connected and she was entirely on board with this Rhône vision and encouraged Johan to take a trip to the Rhône Valley, tasting and taking in all that he could. When he returned in late 2013, he ripped out the existing young vines and began to plant Rhône white and red varieties, including the first dry-farmed, bush vine, Grenache in Bot River.

The grapes were hand-harvested and underwent a 4-5 day cold soak to increase the color retention and maintain the acidity. The grapes were then open-top fermented in 1.5-ton plastic fermenters with roughly 20% of the bunches left intact and the remaining lot destemmed but not crushed. The wine fermented over three weeks with frequent punch downs before going dry and then it spent an additional week on skins post-fermentation. The wine was racked to old 225L French barriques where it aged for 20 months with only a small sulfur addition the following spring. The wine was the racked and bottled without fining or filtration and just another small addition of sulfur.

## **Tasting Note**

This is a generous, dark-fruited red with rustic charm. Oak spices, like vanilla and cinnamon billow from the glass, these followed by ripe black cherry and sun-kissed plums, tempered by dried orange, spice and crushed stone. The medium-bodied, gentle palate is complex and rich fruited, with juicy plum and black cherry flavors with a sweet baking spice send-off.



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