

2021

GRENACHE BLANC

Voor Paardeberg - South Africa





NATURAL

VEGA

Stats

Grapes: 100% Grenache Blanc **Vineyard**: Weltevrede Farm **Vine Age**: 16-years-old

Soil Type: Decomposed granite
Viticulture: Sustainable – dry-farmed
Fermentation: Native – neutral 500L

French puncheons
Skin Contact: None

Aging: 10 months on gross lees in neutral 500L French puncheons

Alcohol: 13.4% pH: 3.1

Total SO2: 105 ppm

Total Production: 75 cases UPC: 6009648141452

Reviews

The WineMag | 94 points

About

Jolandie is drawn to Grenache Blanc because of the way it not only holds its acidity while achieving ripeness, but also because it really showcases site well. She feels that it shows best with some texture on the palate therefore there is no settling of the juice post-pressing and she ferments it extra-dirty. This comes from the Weltevrede Vineyard on pure granite in the Voor-Paardeberg area of Swartland. The singular nature of the site is underpinned by the influence of the Southwesterly wind which starts to blow in the afternoon. The local farmers call this wind the 'Table Bay air-conditioner". It allows the vineyards to cool down at night, which means the grapes ripen slower and maintain their acidity better.

All of the grapes were picked early in the morning, packed in crates and allowed to spend 24 hours in a cold room. The following day the grapes were whole-bunch pressed, and then went directly into 500L old oak barrels where fermentation occurred naturally and without any additions. The wine remained on the gross lees for another 10 months without a racking and was bottled without fining or filtration and just a small addition of sulfur.

Tasting Notes

Pale yellow in color. The nose evokes aromas of white peaches, sumo, fynbos and cuminlike spice with white floral tones. The mineral-like quality of this wine is quite evident with the slightest hint of reduction emphasizing that quality. The palate is weighty without being heavy and shows plenty of energy leading to a very lengthy finish.

