



# OLDENBURG

## VINEYARDS

### Grenache Noir 2015

#### Viticulture

Cultivar	: Grenache noir, GN 136
Rootstock	: SO4
Planted	: 2007
Row direction	: SW/NE
Plant density	: 2667 vines/ha
Soil type	: Cartref
Trellis system	: Bush vine
Pruning	: 2 eye spurs
Irrigation	: Supplementary drip
Picking date	: 27/02/2015
Harvest Analyses	: Sugar 27°B TA 3,7 g/l pH 3,69

#### Winemaking

Bunch and berry sorting	: By hand
Crushing and destemming	: Delicate processing
Pump overs	: 3 times per day
Cold soak	: No
Yeast	: Syrah yeast
Fermentation temperature	: 25 – 28°C
Wood maturation	: 20 months in 300l French oak barrels

#### Wine Analysis

Alcohol %	: 14,72%
pH	: 3,61
Total acidity	: 5,1
RS	: 2,0
Total SO <sup>2</sup>	: 95

#### Tasting Notes

The 2015 Grenache Noir has a bright, ruby red colour. Maraschino Cherries and savoury perfumes combine to create opulent aromatics. On palate the wine is rich and round yet with incredible finesse and elegance. It is a medium bodied, extremely pleasant red wine that can even be enjoyed, slightly chilled.