



OLDENBURG

VINEYARDS

Grenache Noir 2014

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	: 27/03/2014
Balling	: 25,1

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%
pH	: 3,55
Total acidity	: 5,4
RS	: 2,9
Total SO ²	: 75

Tasting Notes

Our Grenache Noir shows expressive, appealing, savoury aromas and ripe berry flavours on the nose, underlined with spicy, salty notes. The palate evokes a succulent spicy taste which carries through to the finish of this graceful wine.