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 SO₂: 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.