

VRIESENHOF GRENACHE 2020

Bottling date: May 2022

Release date:

Tasting notes: When wines are created using old vines, in this case +/- 65 years old, one expects a little more than would be the case from younger, less wizened fruit to experience a sense of time travel. To be given an olfactory glimpse into another era.

The 2020 Oudam Grenache may achieve just this with its confectionary, talc powder and dried cherry aromatics. There are comforting shades of caramel, tobacco pouch and oak spice too, conjuring (for this taster) a sensation of rail transport in a leather-paneled booth, hurtling through the crisp Karoo under cover of darkness.

Well annealed, inviting tannins coat the palate in fine-grained luxury inviting sip after sip, much like one would a single malt. There's just so much going on.

Not for the absent minded or taster with a short attention span. Rather savour this relic of the Cape's viticultural riches around a fire, friends at the side and prepare to go deep.

Winemaker's notes: The grapes undergo a 24 hour cold maceration before inoculation with a specific yeast culture. The Grenache completes alcoholic fermentation in the stainless steel tanks before being racked to barrel. Full malolactic fermentation is completed in tanks.

Varieties: Grenache (100%) from Piekenierskloof

Maturation: 18 months in 2nd fill (80%) and 1st fill (20%) French oak barrels

Technical analysis:

Alcohol	13.03 %
Residual sugar	1.73 g/l
Total Acid	5.8 g/l
pH	3.65

Ageing potential: drink now for the next 5 to 7 years

Food suggestions: Pork belly and lamb. Both savoury and sweet elements can be used in the food.

Awards: