

# WINE OF MALGAS

An isolated vineyard in the Malgas ward near the mouth of the Breede River – called Sijnn (pronounced Seine) by the original Khoisan inhabitants. Perched on a plateau of slate and rolled stones, about 15km from the southern oceans of Africa.

## **GRENACHE NOIR 2022**

## **VINEYARD**

The complex stony soils, together with a warm, dry climate, and a very low rainfall, moderated by constant sea breezes provides an ideal terroir to produce a great wine. A mix of top-quality varieties from various origins of warmer climate were chosen to best reflect this remarkable site. All vines are grown as bush vines and sustainably farmed. No pesticides were used. Grenache planted in 2016.

Yield: 3 tons/ha (20 hl/ha)

#### VINTAGE CONDITIONS

Growing season of this vintage started off dry and warm, but a lot of rain in November and December of 2021, 100mm in those two months. Harvest saw cooler weather, with cool nights throughout the harvest period. A small crop.

## **PRODUCTION**

Handpicked and carefully sorted in small crates in the cool mornings. 25 % whole clusters added to ferment and the balance Destemmed and gently crushed into small open top tanks. Natural yeast fermentation. Time on the skins about 9-12 days, with the cap of skins punched down (pigeage) 2 to 3 times a day. Single pressing in a traditional basket press and malolactic fermentation in barrel. A 1000L Italian Garbellotto Foudre was used for 9 months ageing.

The wine was bottled by hand, unfined and unfiltered.

Bottling date: 1/06/2023 Production: 2786 x 750ml

## TASTING NOTES

Bright, red colour. Alluring nose of Mixed berries, lavender, herbs, liquorice, and those typical stones from Malgas. Expressive palate of succulent berry and cherry flavours. Integrated yet powerful tannins. A lovely dusty lingering flavour remains on the palate long after tasting. A youthful, juicy wine, with lovely freshness. It is good to drink now but has the potential to age.

Best drinking 2023-2030

This wine will pair well with good oxtail or tomato stews. A good old braai will never disappoint either.

## **ANALYSIS**

Alc. 13,32 % | SG 1,1g/l | TA 5.4 g/l | pH 3.65 | VA 0.78 g/l | SO<sub>2</sub> 3 Free mg/l | SO<sub>2</sub> Total 68 mg/l

