



## FINE ART COLLECTION

# 2022 SWARTLAND GRENACHE



### ORIGIN:

Swartland, South Africa

### TASTING NOTES:

Grenache or Garnacha is a widely planted red wine grape variety which includes Spain, France, Sardinia, Italy, USA, Australia and to a small degree, South Africa. Since it ripens late, a hot Mediterranean climate is best suited for this variety. It has thin skins and can produce large bunches which means bush vine cultivation is generally considered to limit the size of the crop. Grenache can withstand water stress which is a means to concentrate the flavours and aromatics for a more intense wine. It is a good blending partner with Syrah and Mourvèdre. The tannin and acid structure are medium, and colour is lighter than for other reds. Flavour profile includes red fruits like strawberry, raspberry, cherries and Turkish delight. There is an element of herb like organum and cinnamon.

### PHILOSOPHY:

Grenache favours a warm, dry Mediterranean climate where berry development is slow and long to reach maximum phenolic ripeness. The aim is to create a wine that is seductively moreish yet sophisticated and refined.

### VINEYARDS:

The vineyard is situated in a hot area close to Malmesbury. Soils are deep and gravelly of a red colour with pockets of laterite soils that resemble coffee grounds (also known as "koffieklip in Afrikaans). The 6-hectare vineyard was planted in 2008 on a 5 wire vertically shoot positioned trellis with 3m x 1.5m spacing. Vineyard not irrigated.

The vines grow upright and have a strong canopy. Vines are drought tolerant and wind resistant. The berries are thin-skinned and clusters are large which means extensive canopy and cluster control is maintained.

**WINEMAKING:**

Three components were individually created and held separate to the end of maturation. One was destemmed and crushed, the second was fermented whole bunch and the third was destemmed and layered with 20% stems.

Once fermentation was completed, each component was pressed in a basket press to casks. Secondary Malolactic fermentation took place in French oak 500 litre, 300 litre and 225 litre casks and matured for 9 months. The wine was lightly filtered to bottle.

**ANALYSIS:**

Alcohol: 12.5%; Acidity: 5.0g/l; pH: 3.49; Residual Sugar: 2.6g/l; Extract: 26.2g/l

**RECOMMENDED FOOD PAIRING:**

Classically inspired Spanish fare like fish paella; barbequed vegetables with cumin, soya and Asian 5-spice; thick cuts of tuna steaks barbequed and Chinese food.

**RECOMMENDED BOTTLE MATURATION:**

The talc-like tannin texture will soften over time. Primary red fruit and spice will become more savoury and gamey as the wine matures. Maturation should peak in 8 to 10 years. Serve at 14<sup>o</sup> to 16<sup>o</sup> Celsius.

**RELEASE DATE:**

March 2023

**PRODUCTION:**

2820 x 750ml

**ACCOLADES:**

2023 Tim Atkin (MWUK) Cape Wine Report: 94 Points (2021 Maiden vintage)