

olifantsberg

GRENACHE NOIR

2021



The varietal range is our scratching the surface – a fascinating exploration where we learn how the individual wines behave and develop over time so that we understand their contribution to the Soul of the Mountain range. The different vineyard batches of each variety are all vinified separately and then carefully blended together to showcase the full varietal character and nuances of the grape.

YEAR PLANTED | 2011-2014

WINE LIST DESCRIPTION

This is an aromatic wine with notes of dark cherry, raspberry, blood orange and dried herbs. The vibrant and refreshing flavours give it a moreish quality, along with youthful tannins and a beautiful fruit-forward finish.

Root Stock R110	Slope NW	Altitude 400m
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SOIL Clay-shale, quartz

TRELLIS SYSTEM

High density echalas (5500/ha), Raised bush vines

GRAPE BALLING 22.8 - 23.6

BLOCKS sourced from: 2 different vineyards

TOTAL PRODUCTION 740 cases

MATURATION	PICKING TIME
10 Months oak	Feb

WINEMAKER Elizma Visser

WORLD CLASS WINES

It's glorious to look at the perfectly shaped bush vines with their upright growth and bright green leaves. Adaptive and resilient, they are a grower's dream to work with. What an absolute joy it is to make wine from these vineyards!

CLONES 1064, 513, 70

ACCOLADES

Tim Atkin 2022 Report : 92 points
Platter 2023 : 4.5 *

VINEYARD

Our Grenache noir is grown as echalas vines (vine-to-post) on clay-shale rich soil with a high component of quartz rock. Every vintage we leave half of each clone tied to the pole and the other half untied. This creates two different micro-climates within each vine. The cooler micro-climate of the traditional echalas has a higher acidity and different aromatic complexity. The untied vine will be more sun exposed like a traditional bush vine.

Alcohol	13%
Residual Sugar	1.4
Total Acidity	5.2
pH	3.47

www.olifantsberg.com

WHERE THE SOUL OF THE MOUNTAIN MEETS A FOCUSED QUEST FOR QUALITY