



(AD)
1693

EENZAAMHEID

GRENACHE NOIR 2023

WINEMAKER:	Janno Briers-Louw
COMPOSITION:	100% Grenache Noir
ORIGIN:	Agter-Paarl
AGE OF VINES:	Old bush vines planted in 2012
IRRIGATION:	None (dryland vineyards)
SOIL TYPE:	Decomposed shale
YIELD:	6 tons per hectare
PRODUCTION:	323 x 6
AGEING POTENTIAL:	3 – 5 years from vintage

VINIFICATION

Grapes were hand-picked from a parcel of low-yielding dryland bush vines and chilled before being sorted and destemmed. The grape juice and skins were cold macerated at temperatures between 5-8°C for up to 4 days. Fermentation took place in open top fermentation vessels and the rising cap was punched down every 4-6 hours. Malolactic fermentation occurred in barrel. Matured in older 300L & 400L French oak barrels (average age of 5 years) for a total period of 11 months.

TASTING NOTES

This wine exhibits a lighter colour that hints at its delicate nature. On the nose, it offers inviting aromas of red fruits, including fresh raspberry, strawberry, and cherry. The palate is vibrant and expressive, with the red fruit profile continuing to shine through. The wine's texture is silky, with fine, well-integrated tannins that add structure without overwhelming the palate. Its refreshing acidity enhances the bright fruit flavours, making for a balanced and elegant wine. The finish is clean and crisp, leaving a lingering impression of red berries and a touch of spice. The perfect pairing with Springbok carpaccio.



Alcohol 13.0% | Residual Sugar 1.2 g/L | Total Acidity 5.9 g/L | pH 3.26

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