



THE FOUNDRY

WINE COLLECTION



THE FOUNDRY Grenache Noir 2014

VITICULTURE

Sourced from a 1 hectare vineyard at Fijndraai in Stellenbosch on heavily decomposed granite soils and just 4 km from False Bay. The vineyard is west facing and managed by Chris Williams.

Planted in 2007, the Foundry Grenache Noir 2014 is the first commercially available vintage, the vineyard is starting to come into its own in terms of quality. The vines are trellised which allow us to precisely manage the canopy to enhance fruit, complexity and balance. A small crop was ripened under the good climactic conditions of 2014 and harvested at modest sugar levels but at full flavour ripeness to ensure lower alcohol but brighter acidity and freshness and fruit expression.

VINIFICATION

Hand harvested and cooled overnight, the grapes were partially de-stemmed and crushed with some whole berries and bunches remaining. About 15 % of stalks were used. The first stage of fermentation was un-inoculated with a neutral Rhone strain inoculated later to complete fermentation. Only 40% of the free run was barrel aged in seasoned tight grain French oak, with 60% remaining in tank for MLF.

The blend was assembled after 5 months and given another 5 months to harmonize in neutral concrete tanks before bottling. No fining or Filtration.

TASTING NOTES

The Foundry Grenache Noir has a deep ruby colour with good intensity on account of the low production per vine. On the nose there is a distinctive fleshy fruit quality intensified by black pepper, spice and a sanguine note.

The palate is medium bodied with intense crushed dark fruit, peppery spiciness and an intricate fairy-dust like tannic structure. Persistent on the finish, this is delicious now and should improve and hold for up to 5 years.

Alcohol : 13.6 %vol
Total Acidity : 5.2 g/l
pH : 3.55
RS : 2.10 g/l

