



THE FOUNDRY

THE FOUNDRY GRENACHE BLANC 2021

VITICULTURE

These grapes are sourced from our neighbour's vineyard at The Foundry's home farm in Voor Paardeberg, and managed by Chris Williams. Grown on Malmesbury shale and decomposed granite, these trellised vines allow us to precisely manage the canopy to enhance fruit, complexity and balance.

VINIFICATION

Hand harvested and cooled overnight, this was whole-bunch pressed to restrain phenolics, yet was fermented with a high percentage of solids to give breadth and definition to the palate. 55% was fermented in seasoned tight-grain French oak Allier and Compiègne hogsheads and 45% of the wine in 500 and 1000 liter terracotta clay doliums, preserving the crystalline purity and minerality of the wine before bottling after 7 months' élevage on lees.

TASTING NOTES

The Foundry Grenache Blanc 2021 has lifted floral aromas with hints of lemon cream and white stone fruit and an ethereal crushed rock minerality. The palate is linear and focused with clean grapefruit and quince fruit flavours, minerally mid palate with characteristic rich, fleshy mouthfeel and texture and has a long finish with a pleasant lingering pithiness.

Alcohol by vol	13.8 vol %
Total acid	6.0 g/l
pH	3.18
RS	2.55 g/l

