THE FOUNDRY

THE FOUNDRY GRENACHE NOIR 2020



VITICULTURE

Sourced from a 1-hectare vineyard at Fijndraai in Stellenbosch on heavily de-composed granite soils and just 4 km from False Bay. The vineyard is North-West facing and managed by Chris Williams. Planted in 2005, the Foundry Grenache Noir 2020 is the fourth vintage. The vineyard is starting to come into its own in terms of quality and site expression. The vines are trellised which allows us to manage the canopy precisely to enhance fruit, complexity and balance. A small crop was ripened under the perfect conditions of 2020 and harvested at modest sugar levels, but at full flavour ripeness to ensure lower alcohol but brighter acidity, 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 20% of stalks were used. The first stage of fermentation was un-innoculated with a neutral Rhone strain inoculated later to complete fermentation. 70% of the free run was barrel aged in seasoned tight-grain French oak, with 30% completing MLF and elevage in terracotta clay dolium and eggs. The blend was assembled after 11 months before bottling.

TASTING NOTES

The Foundry Grenache Noir 2020 has a youthful vivid ruby hue. Still youthful on the nose there is a distinctive floral fleshy fruit quality with lifted floral, pomegranate and fynbos (garrigue, wild herbs) notes.

Alcohol by vol	13.86 vol %
Total acid	5.8 g/l
pH	3.27
RS	2.1 g/l

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