



THE FOUNDRY

GRENACHE BLANC 2023

VITICULTURE

Sourced from 2 adjoining vineyards on different slopes in the Voor Paardeberg. The Foundry's own south facing vineyard and the original west facing east-facing vineyard on the neighbouring farm, Weltevrede. Grown on Malmesbury shale and decomposed granite, these trellised vines allow us to precisely manage the canopy to enhance fruit, complexity and balance.

VINIFICATION

Harvested 7 days apart, the grapes from each vineyard are 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. The juice was fermented in a combination of seasoned tight-grain French oak Allier and Compiègne hogsheads, stainless steel tanks and in 500 and 1000 liter terracotta clay doliums preserving the crystalline purity and minerality of the wine before bottling after 10 months élevage on lees.

TASTING NOTES

The Foundry Grenache Blanc 2023 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	13.5 vol %
Total acid	6.5 g/l
pH	3.18
RS	2.5 g/l