



GRENACHE NOIR 2022

VITICULTURE

Sourced from a 2 hectare bush-vine vineyard on our home farm in the Voor Paardeberg on Perdeberg de-composed granite soils with clay subsoils. The vineyard is east facing and managed by Chris Williams. The vineyard is starting to come into its own in terms of quality and site expression. The vines are low-trellised. A small crop was ripened under the good conditions of 2022 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 30% whole bunches were used. The first stage of fermentation was uninoculated with a neutral Rhône strain inoculated later to complete fermentation. Remontage and pigeage used during extraction for 6 days on skins. 50% of the free run was barrel aged in seasoned tight-grain French oak, with 50% completing MLF and élevage in terracotta clay dolium and eggs. The blend was assembled after 11 months before bottling.

TASTING NOTES

The Foundry Grenache Noir 2022 has a transparent and youthful vivid purple hue. On the nose there is a distinctive perfumed fleshy red fruit quality with lifted floral, pomegranate and fynbos (garrigue, wild herbs) notes. The palate is medium bodied with intense crushed red fruit, pink-peppery spiciness and an intricate fairy-dust like tannic structure giving it focus and length. Persistent on the finish, this is delicious now and should improve and evolve for up to 10 years.



Alcohol by vol	13.1 vol %	pH	3.55
Total acid	5.5 g/l	RS	1.7 g/l