

DORAN VINEYARDS



GRENACHE NOIR

WO PAARL

Harvesting/Cellar:

This was only our first harvest of this grape during a season of severe drought. So the wine is still in a cycle of youthfulness, as conditions demanded that harvesting take place slightly before optimum ripeness.

Fermentation:

The grapes were gently pressed as opposed to crushing. The juice was allowed 2 hours of skin contact before being drawn off from the skins and transferred to tanks for fermentation. Thereafter the wine was allowed 12 months in 300L oak barrels.

Maturation:

After this period in barrel, the wine was bottled and stored away for another 6 months before labelling and being released in the market.



Winemaker's notes:

There is an absence of tough tannins on the wine. It has a typical Grenache Noir earthy and spicy nose. Red berries are soft and refined.

This wine is a wonderful pairing partner with baked dishes such as macaroni cheese or stews and typical pub classics. Also makes for excellent barbeque drinking.

Technical analyses:

Alc: 14%
pH: 3.45
TA: 5.75 g/l
RS: 2.4 g/l

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