



Wine: The Back Roads Grenache Noir 2018
Wine of Origin: 100% Franschoek "Bakenshoek Farm"
Bottling date: 2 September 2020
Production: 1232 x 750ml

Technical Analysis:

Alcohol	Extract	Ph	TA	VA	FSO2	TSO2	RS
14.14%vol.	26.5g/l	3.41	5.9g/l	0.74g/l	35mg/l	96mg/l	1.5g/l

Source of Grapes:

The fruit for our The Back Roads Grenache Noir 2018 was selected from a single vineyard growing on "Bakenshoek Farm" in the Franschoek Valley. The vineyard grows in beautiful decomposed Table Mountain sandstone which results in smaller more concentrated berries.

Harvest dates: 20 March 2018

Winemaking:

All our fruit are hand-picked and chilled in our cold-room overnight. The following day they are destemmed and transferred to 500kg fermentation bins or barrel for fermentation. We do not crush our berries and 25% whole bunches are added to each ferment. 30mg/l SO₂ is added at this stage and no other chemical additions (acid, enzymes or tannins) made. The grape must is allowed to macerate for 3-4days before fermentation starts spontaneously. Fermentation lasts for 7-12days at a maximum of 28°C. To extract colour, flavour and tannin from the grape skins the must is mixed by hand 2-3 times daily according to extract and tannin development. A short post ferment maceration is allowed to soften and focus tannins. At this stage the wine is drained and the skins pressed using our old basket press and transferred directly to barrel for malolactic fermentation and maturation. After completion of malolactic fermentation the wine receives a racking to remove solids and a SO₂ addition before being laid down for a 18months maturation period. At this stage the final blend was

assembled and allowed to mature for a further 6 months prior to bottling. The wine received no fining and a light filtration before bottling, decanting is recommended within the first 3-5 years.

Maturation:

The wine was matured for 24 months in used(5-8year old) 500L French oak barrels.

Tasting note:

This wine has a light red colour with a dark purple rim, the nose leads with aromas of fresh strawberry, potpourri and cracked pepper. The palate is structured and shows flavours of strawberry dried herbs and a dry, savoury finish. Decanting recommended.

CHEERS!