Black Elephant Vintners

Wine: The Back Roads Grenache Noir 2014

Wine of Origin: 100% Franschhoek “Bakenshoek Farm”

Bottling date: 27 June 2015

Production: 1232 x 750ml

Technical Analysis:

Alcohol Extract Ph TA VA FSO2 TSO2 RS

14.2%vol. 24.9g/l 3.74 5.2g/l 0.53g/l 42mg/l 96mg/l 221g/l

Source of Grapes:

The fruit for our The Back Roads Grenache Noir 2014 was selected from a single vineyard growing on “Bakenshoek Farm” in the Franschhoek Valley. The vineyard grows in beautiful decomposed Table Mountain sandstone which results in smaller more concentrated berries.

Harvest dates: 18 March 2014

Winemaking:

All our fruit is hand picked and chilled in our coldroom over night. The following day they are destemmed and transferred to 500kg fermentation bins or barrel for fermentation. We do not crush our berries and 25% wholebunches 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 12months maturation period. At 9months the final blend was assembled and allowed to mature for a further 3months prior to bottling. The wine received a light egg white fining and filtration before bottling, decanting is recommended within the first 3-5 years.

Maturation:

The wine was matured for 15months in used(5-8year old) 500L French oak barrels.

Tasting note:

 This is our maiden release of the “Bakenshoek” Grenache Noir This wine has a light red colour with a dark purple rim, the nose shows fresh strawberry and cracked pepper. The palate is structured and shows flavours of dried herbs, potpourri and a dry, savoury finish. Decanting recommended. CHEERS!