

2024 Old Vine Carel van Zyl Grenache Noir

100%

Grenache Noir

Winemaking

Grapes were handpicked early in the morning. 30% whole bunch grapes were added to the destemmed grapes in a wooden foudre. Grapes were cold-soaked for a few days and fermentation temperature was then kept below 22°C. Punch-downs and pump-overs were given to enhance flavour and colour extraction. After fermentation, the wine was pressed of the skins into 500l older barrels for maturation of 8 months before being bottled. After bottling wine was matured for six months in bottle before being released.

Tasting Profile

This wine unveils a lively bouquet of cranberry, raspberry, and cherry, interwoven with delicate hibiscus flower undertones. Its palate is graced with silky-smooth texture and soft, well-structured tannins, complemented by juicy pomegranate notes. A subtle hint of white pepper spice lingers, adding a refined, elegant finish.



Food Pairing

Ideal companions for this wine include pasta, a hearty meat platter, seafood pasta, white cheddar, matured white cheeses, parma ham, and tomato-based stews.








Sipping Stories

The Piekenierskloof plateau is situated 160 km north of Cape Town and 50 km from the Atlantic ocean as the crow flies. At 600 to 750 metres altitude these old, ungrafted bush vines, growing in sandy loam soils, are rejuvenated by cold air in the evenings during the growing season.

2023 was still a very dry, but cool, season in the Cape winelands. This resulted in wines that show an attractive freshness, good concentration and slightly lower alcohol levels on average. The whites were particularly promising but overall the wines can be slightly longer lived than the 2018s.



 14 - 16 Serving Temp	 8 - 10 Cellar Life	 13.4 %ALC Vol %
 Bergendal and Heidedal	 pH: 3.56 Total Acid: 5.6 g/l Residual sugar: 3.6 g/l	