STATE OF GRENACHE IN SOUTH AFRICA

2 019	Grenache blanc			Grenache noir			Grenache gris		
	Vines	Hectares							
NORTHERN CAPE	1 121	0.42	**0.3%**	1,597	0.48	**0.1%**			
OLIFANTS RIVER	43 794	21.59	**15.6%**	143,011	67.13	**15.9%**			
SWARTLAND	158 045	60.87	**44.1%**	377,894	132.80	**31.4%**			
LITTLE KAROO	3 860	1.21	**0.9%**	5,681	1.66	**0.4%**			
PAARL	139 517	47.32	**34.3%**	361,537	118.87	**28.1%**	4,484	1.56	**100.0%**
ROBERTSON	2 300	0.58	**0.4%**	54,039	16.70	**3.9%**			
STELLENBOSCH	4 662	0.91	**0.7%**	154,093	47.97	**11.3%**			
WORCESTER	4 240	1.40	**1.0%**	33,167	10.27	**2.4%**			
BREEDEKLOOF	7 670	1.31	**0.9%**	22,573	7.45	**1.8%**			
CAPE SOUTH COAST	7 883	2.38	**1.7%**	57,974	19.57	**4.6%**			
	373 092	137.99		1,211,566	422.90		4,484	1.56	

0.27% of total ha white	Ranked 15th	1.3% of total ha red	Ranked 12th	
0.15% of total white & red ha	Ranked 51th	0.25% of total white and red ha	Ranked 20th	Ranked 88th

GRENACHE BLANC

Wijn	Jaar	WO	Winemaker	Technique	Analise	Proenota	Horecaprijs ex-BTW	Importeur
Perdeberg Vineyard Collection Grenache Blanc	2020	12-year-old bush vine vineyards in the Piekenierskloof area. Sandstone with no irrigation. (Coastal)	Albertus Louw & Natalie Kühne	Only free run juice is used and great care is taken that the juice is clear before fermentation starts to ensure the pure, concentrated fruitiness.	Alc 14.01% RS 4.8 g/l TA: 6.8 g/l pH: 3.16	White pear, stone fruit and grape fruit.	€6,75	info@pallas.nl
Bosman Fides Grenache Blanc	2017	Kleinplasie -singel site, Wellington	Note Natasha Williams 2019	Natural fermentation lasted 3 weeks with daily punch downs and pump-overs. The wine was then gently pressed, aged in older Russian oak for 6 months and in the bottle for another 6 months before being released.	Alc 13.79% R/Sugar 3.2 g/l TA 6.1/l pH: 3.31	Instead of simply tasting fruit or flowers this wine tastes of bruised apple, pot pourri and candied peel.	€11,99	www.sligro.nl
The Foundry Grenache Blanc	2017	Voor Paardeberg and managed by Chris Williams.Malmesbury shale and decomposed granite, these trellised vines.	Chris Williams	Hand harvested and cooled, this was whole -bunch pressed. Fermented with a high percentage of solids - breadth and definition to the palate. Fermented in seasoned tight grain French Oak Allier hogsheads, partial un-innoculated fermentation. Barrel aged for eight months before bottling.	Alcohol : 13.4 % TA : 6.4 g/l pH : 3.35 RS : 3.55 g/l	Floral aromas with hints of lemon cream and white stone fruit. Rich but restrained with focused, pure fruit, minerally mid palate with characteristic rich, fleshy mouthfeel and texture and has a long finish with a citrus tang.	€16,22	www.robuustwijnimport.nl

GRENACHE NOIR

Wijn	Jaar	WO	Winemaker	Technique	Analise	Proenota	Horecaprijs ex-BTW	Importeur
Marras Piekenierskloof Paardekop Grenache	2018	PIEKENIERSKLOOF	Martin Lamprecht	Handpicked. Placed in small crates and cooled overnight. Destemmed and crushed the next morning. Cold soaked for 3 days, where most of the extraction was done. Partially natural fermented and matured in older oak barrels for 10 months.	Alcohol : 13.5 % TA : 6.1 g/l pH : 3.4 RS : 2.5 g/l	Ripe cherry and wild strawberry.	€7,61	www.werkovenwijnen.nl
Spice Route Grenache	2016	Planted in 2006, these younger, unirrigated bushvines from Amoskuil farm - Swartland	Charl du Plessis	Hand-picked and fermented in open concrete fermenters with manual punch-down of the skins. Gently pressed off the skin -old French oak barrels for MLF The wine was matured for 15 months further in these barrels.		Vibrant light red colour. Red berry fruit and subtle pepper harmonize with cardamom and iron-like spice. This elegantly built wine benefits from a lightness which does not hinder its complexity. Fine tannins and good acidity	€13,50	info@pallas.nl
Vriesenhof Grenache	2018	Piekenierskloof	Nicky Claasens and Jan Boland Coetzee	24 hour cold maceration before inoculation with a specific yeast culture. The Grenache completes fermentation in stainless steel tanks before being racked to barrel. Full MLF is completed in tanks.	Alc 14.0% RS 1.43g/l TA 5.14g/l pH 3.56	Floral, delicate and beautifully balance. Cherries and raspberries on the finish.	€22,42	www.alliedvintners.com