

GRENACHE BLANC VIOGNIER 2014



This series is a tribute to our celebrated founder, Bernard Podlashuk, a trail-blazing visionary with a maverick approach in his time whose bold risks helped shape the course of South African wine. This contemporary blend is elaborately intricate with a compelling individualistic character that reflects the potential of both of these somewhat unusual varieties for the Cape, crafted with the same measured risk-taking and innovative spirit inspired by 'Pod'.

Winemaker: Niël Groenewald

Varietals: 80% Grenache blanc, 20% Viognier

Origin: Wine of Origin Coastal Region from vineyards in Agter-Paarl and Voor-Paardeberg - Paarl

In the Vineyard: The Viognier comes from 14 year old vines whilst the Grenache vineyard is 9 years old with weathered granite and shale soils dominant. Vines are trellised with one bunch per shoot. Balance between growth and production is meticulous with low yields between 7 and 9 tons per hectare. Hand harvested at an average ripeness of 24°B.

In the Cellar: Whole bunch pressed to respect the delicate skin and capture the best quality juice with good minerality and acidity. The Grenache was fermented in 20% new, 40% second fill and 40% third fill balance in unwooded barrels for 5 months, with lees contact. Both components were wild fermented. Blended with tank fermented Viognier and prepared for bottling.

Winemaker Tasting Notes: Richly textured and opulent with beautifully woven integration between the fresh green apple, fleshy peach and stone fruit from Grenache and citrus blossom, pear drop and intriguing spice from Viognier. A very well balanced and bold wine with multi-layered intricacy and richness that lends itself to best enjoyment with well matched meals like veal Parmigiano, softshell crab with beurre blanc or roast quail with nut stuffing.

Alc. Vol 14%

pH 3.4

RS 3.0g/l

TA 6.4g/l