



THE FOUNDRY

THE FOUNDRY Grenache Blanc 2019

VITICULTURE

These grapes are sourced from our neighbours vineyard at The Foundry's home farm in Voor Paardeberg and managed by Chris Williams. Grown on Malmesbury shale and decomposed granite, these trellised vines allow us to precisely manage the canopy to enhance fruit, complexity and balance. A very limited crop due to the drought, leading to concentration of flavor and intensity.

VINIFICATION

Hand harvested and cooled overnight, this was whole-bunch pressed to restrain phenolics, yet was fermented with a high percentage of solids to give breadth and definition to the palate. Fermented in seasoned tight grain French Oak Allier hogsheads, partial un-innoculated fermentation has given the palate a savoury dimension but the fruit is still vividly expressed. Barrel aged for seven months before bottling.

TASTING NOTES

The Foundry Grenache Blanc 2019 has lifted floral aromas with hints of lemon cream and white stone fruit. The palate is 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.



Alcohol : 13.5 %vol
Total Acidity : 5.7 g/l
pH : 3.35
RS : 5.5 g/l

