



GRAMADOELAS 2019

DETAILS:

PRODUCER: SCIONS OF SINAI WINES
COUNTRY: SOUTH AFRICA
REGION: MEIRINGSPOORT (W.O. KLEIN KAROO)
TRADENAME: GRAMADOELAS
VINTAGE: 2019
CULTIVARS: GRENACHE BLANC (100%)
ALCOHOL: 12 % vol RS: 1.1 g/l pH: 3.25 TA: 5.8 g/l
VINEYARD: 0.5 ha demarcated at Kammanassie, De Rust.
 Single Vineyard (registered from 2020)
 Planted in 2009 by Eric Wiehan (Farmer, Hannes)
 Perold trellised vines, supplementary drip irrigation
 Crop +-3.5 kg per vine
 +-3030 vines per ha
BOTT. MADE: 576 (750 ml)

VINTAGE:

Climate wise the Klein Karoo Region is very arid and can often be warm to hot during summers. Known for sweet and fortified wine production more often. Here and there are pockets of good soils between Schist mountain "koppies" (round and steep pitched hills) and in valleys where cooler wind drafts have chance to funnel through. The macro climate and terroir here is much more related to that found in North Eastern Spain (Priorat) than most other Cape vineyards. It is an inland area at 450 metres above sea level, behind the Outeniqua Mountains (which barriers it from the South Coasts Indian Ocean. Rain was scarce in this vintage and berries was small, with early flavour development. The schist and shale soils tend to keep a low pH and therefore excellent acidity on Grenache blanc from this terroir in this vintage.

VINEYARDS AND SOILS:

The Gramadoelas Grenache blanc vineyard is a single demarcated vineyard in Eastern Klein Karoo WO, Meiringspoort area close to De Rust. On the South foothills of Swartberg Mountain, between Schist hills on a somewhat fertile valley soil. Situated on a game and livestock farm, planted by owner Eric Wiehan in 2009, farmed today by his cousin Hannes. Soils here are decomposed Schist and shale red loam/clay soils with coarse rock fragments here and there. It is rare to have vineyards in these parts of the Cape, let alone the variety. A unique site, with its own elegance and lightness from this terrain.



WINEMAKING:

Keeping it gentle in the cellar. All grapes are handpicked in small lugboxes. Focus to lightly and naturally extract the unique flavours from the grapes' skins prior to fermentation. 100% was Destemmed into tank, left on skins in low temperate and a healthy inert condition for 2 nights before being basket pressed, naturally settled out the rough fragments/lees overnight then put into old French Oak barrels (4th Fill, 225's) to spontaneously ferment in barrel over a long slow period till bone dry. Left on its lees for 9 months in barrel. No MLF occurs, preserving the focus and well kept acidity along with the subtle texture from the lees and little skin time.