

Olifantsberg, Breedekloof, Grenache Blanc 2017



Richly textured and beautifully balanced, with delicious notes of stone fruits, lime blossom and green herbal notes with a hint of salinity on the finish.

Producer Note

Olifantsberg is passionate about producing authentic wines with a true sense of place, which reflect the unique location of their vineyard. The focus is on sustainable farming and winemaking practices, resulting in limited intervention in the both the vineyard and cellar. The team are fully committed to understanding their terroir and managing their natural resources through conservation, which adds to the singularity of their wines. The unique terroir with its combination of Breede-shale, Renosterveld and sandstone soils, constant winds and elevation, produces concentrated fruit that results in elegant, fresh and age-worthy wines.

Vintage

2017 saw below average rainfall and warm weather; the Breedekloof region experienced one of its driest growth and ripening periods ever in 2017. Some cooler weather during the ripening period helped to produce fruit with excellent balance. The cooler weather continued into the harvesting period forming the perfect combination for an exceptional quality harvest, resulting in very healthy vineyards and smaller berries with good flavour and colour concentration.

Vineyard

The vineyards are located on the fertile slopes of the Olifantsberg Mountain Range where they endure large diurnal temperature differences and strong winds, at altitudes from 250 to 450 metres above sea level. During the winter the mountain peaks are snow covered, keeping the vines dormant for longer. Cold winters, coupled with the summer winds, ensure the slow ripening of the grapes, which helps to maintain healthy vines and contributes freshness and elegance to the wines. The soils in the vineyard comprise a shale and slate, which lends structure to the resulting wine. The vineyards are farmed in a sustainable manner, helping to maintain the biodiversity within the vineyards and soils. The vines are trained "sur echalas", a bush vine supported by a wooden vertical support; which helps to produce more concentrated fruit on the lower potential soils in these mountainous vineyard sites.

Winemaking

The grapes were whole bunch pressed to ensure an elegant extraction of colour, aromas and flavours. Natural fermentation took place in seasoned French oak barrels and large oak foudres which added layers of complexity. The wine was aged for 10 months on its fine lees, adding texture and richness.

Tasting Note

A unique style of Grenache Blanc which shows delicacy and finesse. Subtle aromas of lime blossom combine with green herbal notes, white peach and quince through to a beautifully balanced and richly textured palate with a saline hint on the finish.

Grape

Grenache Blanc 100%



Winemaker:	Elizma Visser
Region:	Western Cape
Sub region:	Breedekloof
Country:	South Africa
Alcohol:	14%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	1.7
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5597617A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam