

NAUDÉ

Grenache 2020

A wise old Greek winemaker once told me: “Your job is to take a photo of this vineyard (ecosystem) and put that in a bottle”



BACKGROUND

Composition:	100% Grenache
Wine of Origin:	Western Cape (Agter Paardeberg)
Vineyard Age:	Planted 2004
Soil:	Sandy surface, sub-soil of rich red clay

CLIMATE / SEASON

The 2020 season showed promise early but windy conditions during the sensitive berry growth stages, resulted in smaller berries. A bigger crop than 2019 commenced two weeks earlier than usual. Rainfall was mostly below average. Summer temperatures were moderate during the ripening period, with the absence of characteristic heat peaks. Early cultivars showed exceptional acidity, and the colour and tannin analyses in the red wines promise full wines with concentrated flavor profiles.

VINIFICATION

For many years, I worked with Bordeaux style varieties, until Rosa Kruger found this amazing vineyard of Grenache from Agter Paardeberg. After one vintage (2014) with this block, I could not purchase grapes from this block again until 2019. The 2020-vintage is my 3rd vintage from this specific vineyard.

The winemaking started with many visits to the vineyard and picking at the ripeness that would make a lighter Grenache-style of wine. Fermenting it with minimal interference, this wine takes a life of its own. I placed it in older small French Oak Barrels, and then go through all various stages including:

- Picked in small crates and left overnight in cold room to bring temperature down to roughly 10 degrees Celsius
- The challenge is to interpret the current vintage conditions in order to balance whole bunch, destemming of grapes and adding stalks (tannins).
- A combination of whole bunch, destemmed grapes and stalks go into a stainlesssteel tank and left until natural fermentation starts.
- One to two soft pump overs per day and left for roughly 2 weeks, pressed and wine transferred into older 225L French oak barrels (minimum oxidation during the process)
- Barrel aging commences for 12 – 15 months

ANALYSIS

Alc 11% | RS 1.8 g/L | TA 5.8 g/L | pH 3.33 g/L

AGEING POTENTIAL

Released end of April 2023, and because of minimal interference and no additions, except for a little sulfates, this wine can age for 20+ years.

ACCOLADES

Greg Sherwood MW - 96pts (Apr-2023)

