

GRANGEHURST WINERY



Handcrafted • Traditional • Unhurried

GRANGEHURST 2009



GRAPE VARIETIES

Cabernet Sauvignon (60%) Merlot (21%) Petit Verdot (19%)

ORIGIN

All the vineyards are in the coastal part of Stellenbosch and the quality of the grapes is positively influenced by the cool southerly summer sea breezes that blow across False Bay. The Cabernet Sauvignon vineyard and one of the Merlot vineyards are trellised. The other Merlot and the Petit Verdot are bush vines.

HARVEST DATES

The Cabernet Sauvignon grapes from "Sunset Vineyard" were harvested between the 12th February and 11th March. The Merlot – from two different vineyards – was on 19th February and 12th March. The Petit Verdot was harvested on 3rd March.

FERMENTATION

The grapes were harvested by hand into lug baskets (\pm 18 kg per basket); sorting of grapes prior to destemming and hand sorting again between the destemmer and crusher; then crushed (\pm 50% whole berries) and pumped to open fermenters; manual punchdowns (*pigeage*) 4 to 6 times per day for the duration of fermentation; between 7 and 16 days on skins, then drawn off and pressed using wooden basket presses; free-run and press wines blended and racked to 225 litre barrels; malolactic fermentation in barrels; barrel to barrel and barrel to tank rackings to clarify the wine – no filtration prior to racking to the bottling tanks.

CLARIFICATION

This wine was clarified according to the natural settling and racking method, which does not involve the use of any fining agents, centrifuges or filters – a natural, unhurried method of clarifying wine.

BARREL MATURATION

Matured in French oak barrels for 35 months.

BOTTLING

The 14 barrels that were selected for this reserve wine were racked and blended into a stainless steel tank. After a period of settling, the wine was racked again into the stainless steel bottling tanks from where it flowed by gravity via a cartridge filter into the filler – 3,576 x 750ml bottles and 363 x 1.5 L magnums.

WINE ANALYSIS

Alcohol: 14,73 % by volume (14.5% on label)
Residual Sugar: 2.3 g/l
Total Acidity: 5.9 g/l
pH: 3.51

TASTING NOTES

Dark ruby with garnet edge; complex aromas and flavours of black and red berries, cassis and violets with some mocha and cedar from the barrels. A big, intense wine for special occasions. Recommended drinking 2016 to 2026 (if correctly cellared).