



EST 1941

Boland Cellar

ONE FORMATION

Grenache

RANGE INTRODUCTION

Just like bird flocks take flight to migrate in unison, the One Formation range embodies the principles of working together in collaboration in all aspects from the vineyard to the bottle. A single purpose of end-product excellence is the driving force behind this range, with many aspects brought together skilfully to achieve this goal. Vineyards of the highest quality cultivars in each vintage are meticulously selected for the One Formation range in order to create a unique expression from the best sites and carefully blended into distinctive wines of elegance.

VINEYARDS

This Grenache is sourced from sustainably cultivated vineyards in the warmer lower eastern slopes of the Paardeberg, where natural pest control is promoted rather than the use of pesticides. Well-drained duplex soils with clay subsoils retain water during the dry summer season. Cooling breezes prevail from October to March, which have a cooling effect on the vineyards as well as enhancing colour in the grapes. These Grenache vines have an average age of seven years and express abundant primary fruit flavours, while also producing healthy yields which require removal of foliage during the véraison (or change of colour stage) in order to control vigour and promote concentration of flavours and colour.

WINEMAKING

The grapes were picked at optimum ripeness of 22.5° Balling and slowly fermented. A combination of mostly pump-overs and 20% carbonic maceration was used to extract flavour and colour while ensuring a smooth tannin structure. Malolactic or second fermentation was carried out in second- and third-fill barrels and then maturation in 300-litre French barrels to evolve flavours and gain complexity. Wood-maturation for ten months took place with 60% of the wine, as the focus for this Grenache is on elegance and natural expression of the cultivar flavours.

TASTE AND FOOD PAIRING

This fine wine displays a medium to light colour and body which is typical of this cultivar. Vibrant red and black cherry fruit flavours are evident on both the nose and palate, followed through with a gently lingering aftertaste of herbaceous notes with hints of mild white pepper spices. Serve this wine with roast pork and poultry dishes, garnished with herbs and accompanied by roast vegetables.

ANALYSIS	Alcohol	13.5%	pH	3.30		
2019	Total Acidity	6.1 g/L	Residual Sugar	3.6 g/L	Total Sulphites	139 mg/L

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