



FRYER'S COVE

GRENACHE CINSAULT 2024 CAPE WEST COAST

ORIGIN

The Grenache and Cinsault vineyards average around 20 years old and are planted close to the bracing, cold Atlantic which brings in the cooling air that, with careful nurture, promote good health in the vineyards. Slower ripening and excellent vineyard conditions create a great balance of concentration and flavour in the grapes, and overall a wonderful and typical expression of West Coast terroir.

CRAFT

Grapes are harvested separately during the early morning hours to retain their purity and freshness and brought into the cellar for fermentation. Fermentation takes place in open top tanks with gentle pump overs 3 times each day to extract colour, flavour, and supple tannins to create a harmonious wine with a bright character and elegant finesse.

TASTE

This medium bodied wine is bright and exuberant in colour with light violet hues. It is packed with aromas of wild raspberry and a hint of clove spice. It boasts smooth tannins with a balanced acidity, giving it a seductive round finish. The wine is best served slightly chilled.

TECHNICAL BITS

Alcohol 13%vol
Residual Sugar 2,4g/L
Total Acidity 5,50 g/L
pH 3,6

WINE INFORMATION

Variety Grenache Cinsault
WO Cape West Coast



FORGED OF THE EARTH, TEMPERED BY THE SEA