

Grand-mère

Single Vineyard Wine

SEMILLON



What's in the name?

The Old Road Wine Co. tells the story of special old vines grown in rugged corners of the Franschhoek wine country. The fruit of these old vines born in 1936, show the grace and tenacity exemplified by a family matriarch or grandmother.

In the vineyard:

The grapes used to make this wine were sourced from a unique and very old bushvine vineyard planted in 1936. It is a high density planting of around 7 000 vines per hectare, more than double the amount of vines per hectare compared to the average vineyard in SA. It is a south-east facing vineyard, unirrigated and located at an altitude of 350 m above sea level. The vines were able to find a perfect balance between growth and yields over the decades resulting in an excellent textured wine. The yields per vine are very low, making for excellent concentration of fruit.

In the cellar:

Grapes were harvested by hand in two batches to achieve a perfect balance of ripeness. Grapes are whole-bunch pressed and allowed to settle before being racked to the barrels for natural fermentation. After fermentation the wine underwent barrel maturation in mostly older French oak barrels to add depth and staying power, without detracting from the natural fruit character. Maturation on the primary lees with regular stirring or batonnage ensured further complexity and verve. 20% of the wine was fermented and aged in clay Amphora pots.

Winemaker's tasting notes:

The wine is elegant and refined, with opulent pear, mandarin orange and citrus peel, with a textured mouth-feel. The flavours evolve and persist from the entry onto the palate, with layers of succulent tropical fruit and candied citrus notes unfolding. The well-defined fruit is balanced by a mouth watering acidity and a lingering minerality on the finish.

Alc 13 % vol | *TA* 5,8 g/l | *pH* 3,3 | *RS* 2,05 g/l

Wine of Origin: Franschhoek

Vintage : 2022



OLD ROAD WINE Co

