

# Pilgrim Wines Grenache Gris 2025

## Terroir & Site

This exceptional Grenache Gris originates from a single block in the **Voor Paardeberg**, one of South Africa's most expressive and character-driven regions. The vineyard is farmed by a renowned viticulturist, well-known for his dedication to this variety. The fruit from this block also finds its way into the cellars of some of the country's most celebrated Grenache winemakers, true pioneers of this cultivar.

This 2025 vintage marks our **first release** of Grenache Gris under the Pilgrim label, and it has surpassed every expectation. The **Voor Paardeberg's dry, granitic sandy soils** provide an ideal foundation for this variety, producing wines of exceptional finesse, purity, and textural complexity. The terroir's natural restraint and mineral edge are mirrored beautifully in the glass – a true reflection of place and varietal.

## Harvest Conditions

The grapes were harvested at **moderate ripeness**, ensuring that natural acidity remained bright and lively. Our goal was to capture the delicate **pink-gold hue** of Grenache Gris, while maintaining balance between its naturally expressive fruit and the subtle, savory undertones that add complexity.

## Vinification Method

Harvest took place on **14 February 2025**, a day that fittingly delivered fruit full of romance and colour. The wine spent **seven days on the skins** – the first three in cool conditions for gentle colour extraction, followed by four days of slow, naturally driven fermentation at a lower temperature. This slow start preserved aromatics and added depth to the wine's structure.

After seven days, the must was **pressed and transferred to old French oak barrels**, where the **natural fermentation** continued. The ferment was unhurried and steady, lasting roughly **three weeks**, resulting in a wine with a slightly elevated residual sugar – a testament to its leisurely ferment and unforced balance.

The winemaking approach was intentionally hands-off, allowing the fruit to speak for itself. No enzymes, no additives, and no fining agents were used. After the natural fermentation completed in neutral barrels, the wine was left undisturbed on its fine lees to build texture and mouthfeel before bottling. The goal was to highlight the varietal purity and mineral core of Grenache Gris, without any other distraction.

## Tasting Notes

**Colour:** A luminous **rose-gold blush**, delicately pink yet radiant, perfectly showcasing the natural colour expression of Grenache Gris.

**Nose:** Bright and aromatic, with a slightly **volatile sweet top note** that gives way to layers of **stone fruit, pineapple, peach, and ripe pear**. Underneath, a fine thread of **minerality and freshness** provides contrast and lift.

**Palate:** Rich, textured, and wonderfully alive. The palate bursts with **fresh, ripe fruit**, framed by a **vibrant acidity** that lingers elegantly. There is a **distinct mineral edge** that adds tension, while a subtle **tannic backbone** from the skin contact provides unexpected grip and depth. The result is a wine of remarkable balance, intrigue, and persistence – a truly captivating debut vintage.

### Analysis

Alc: 13.0 % Vol.

RS: 4.4 g/l

pH: 3.36

TA: 5.6 g/l

VA: 0.62 g/l

### Bottling Information

Bottled on: **11<sup>th</sup> of June 2025**

Number of bottles produced: **220**