



Grenache Gris

2026

TERROIR & SITE

This Grenache Gris originates from a site in the Voor-Paardeberg, an expressive Swartland vineyard farmed by a renowned viticulturist with a deep commitment to the variety. Fruit from this block is also sought after by several of South Africa's leading Grenache producers. Its dry, granitic sandy soils naturally restrain vigour and contribute finesse, clarity and a mineral, savoury line to the wine.

Following the 2025 debut's five-star rating and Wine of the Year recognition in the Grenache Gris category in the Platter's 2026 guide, we returned to the same block with considerable excitement. The viticultural approach remained unchanged, focusing on healthy, balanced fruit at moderate ripeness. The result is another vivid, finely structured expression of this rare variety and its Voor-Paardeberg origin.

HARVEST CONDITIONS

The 2026 Swartland season followed a cold winter with above-average chill accumulation, although rainfall reached only around 60-70% of the winter norm. Budbreak was even, while warm, dry conditions through spring and early summer kept disease pressure low and produced smaller, concentrated berries. January and February were comparatively moderate before a severe March heatwave accelerated ripening and compressed the final harvest window. This Grenache Gris was harvested at moderate ripeness, retaining freshness while allowing the pink skins to develop flavour, colour and fine tannin.

VINIFICATION METHOD

The vinification followed the same gentle approach as the inaugural vintage. The wine spent seven days on the skins - the first three under cool conditions for a slow pre-fermentation maceration, followed by four days of naturally driven fermentation at a restrained temperature. This careful extraction captured the variety's precise pink rose-gold colour while building a fine, tactile tannic framework without masking its perfume or freshness.

After seven days, the must was pressed and transferred to old French oak barrels, where the natural fermentation continued at its own pace. The neutral oak contributed no overt flavour, instead providing a quiet environment in which the fruit, subtle savoury character and mineral core could settle into balance.

The wine remained on its fine lees after fermentation, gaining breadth and cohesion before bottling. No cultured yeast, enzymes or fining agents were used. Skin contact, slow natural fermentation, neutral oak and lees ageing preserve varietal purity while giving the 2026 wine its distinctive colour, grip and lingering mouthfeel.

TASTING NOTES

COLOUR A precise, luminous pink rose-gold with coppery highlights - bright, clear and immediately expressive of Grenache Gris and its time on the skins.

NOSE Perfumed and layered, opening with white peach, ripe pear, pineapple and stone fruit. With air, delicate floral notes, citrus peel and a subtle savoury, mineral undertone emerge, giving lift and definition to the generous fruit.

PALATE Full and textured, yet held taut by fresh acidity. Ripe peach, pear and tropical fruit flow into a saline, stony mid-palate, while the extended skin contact contributes a fine tannic grip and savoury length. Lees ageing adds breadth without heaviness. The wine finishes persistent and composed - an assured follow-up to the acclaimed first vintage and another striking expression of Voor-Paardeberg Grenache Gris.

ANALYSIS

ALCOHOL	13.66 % Vol.	PH	3.27
TOTAL ACIDITY	5.7 g/l	RESIDUAL SUGAR	3.7