NOMOYA

GRENACHE NOIR 2024

WINEMAKING ART	20% whole bunch pressing was done, with the rest being destemmed but not crushed. 15% of the juice was bled off and cold soaked for 5 days until natural fermentation started. The wine was then fermented in a stainless steel tank. Delestaged and pump overs were done, to extract colour and tannin during fermentation. After fermentation the wine spent two weeks on the skins whereafter it was softly pressed. The wine was put into cement tank where it went through malo before bottling in August 2025.
CULTIVAR AND VINTAGE	100% grenache noir 2024 Vintage
Where the grapes are from	The grapes are from a vineyard close to the riebeeksriverroad.
AREA	swartland
Tasting notes	Lots of juicy red berry, strawberry, earthy and elegant notes of pepper on the palate with hints of cloves, cardamom pod and smokiness. Well balanced with lively fine tannins and an elegant complexity on a long finish
Food pairings	The elegant spice of this Grenache makes it a perfect pairing to spice and herb foods including roasted /grilled meats, lamb shank, duck breast, sausage, vegetables, tapas and many ethnic foods. Also goes well with seafood, sushi, pizza, pasta and chicken dishes.
Serving Temperature	Ideally to be served at 10° - 12° C (50 - 52 *F)
Ageing potential	Ready to be enjoyed, with ageing potential of 2 - 4 years.
Analysis	Alc. 13.6%
Volume	You will be enjoying a bottle of a batch that counts only 1600 bottles for this vintage.

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