

BY OFFICIAL GRANT OF
SIMON VAN DER STEL



GOVERNOR OF THE
CAPE OF GOOD HOPE

MURATIE

stellenbosch



Mr. May Grenache Noir 2018

Resilient, intriguing



THE STORY ABOUT MR MAY

Cornelius, or Mr May as he was affectionately called, planted and pruned many a vine here at Muratie Wine Estate. His attention to detail, knowledge of the weather pattern (long before YR.no) was incredible. He taught us that whenever we saw a silver cloud lying on the South West facing side of Simonsberg Mountain, it would rain in two days' time. Today still, in memoriam, we have yet to prove him wrong.

VINEYARD

Grenache Noir is traditionally a Southern Rhône cultivar but originates from Spain. No wonder it suits our terroir seamlessly. We practice traditional dry land viticulture on these vines at 368m above sea level and receive low yields. This combination drives the high intensity of flavours.

VINIFICATION

Fermented in half ton stainless steel open fermenters. Half of the batch was spontaneous whole berry fermentation. After initial fermentation, the wine was basket pressed and then taken to barrel for malolactic fermentation. Aged for 18 months in 500L French Oak barrels.

WINEMAKER'S COMMENTS

There are hints of Fynbos and red fruit flavours - strawberries on the nose, with a punch of pomegranate rubies, and raspberry on the palate. The wine possesses an inviting earthiness with subtle hints of white pepper and oak. Best served at 18 °C, and pairs well with braai'd meats and aromatically spiced vegetables.

ANALYSIS

Alcohol	14.15 %
Residual Sugar	3.2 g/l
Total acid	5.5 g/l
pH	3.65

