

DaschBosch Ancestrale Grenache

The bubbly displays an onionskin colour, typical from grapes that had a little bit of skin contact. It is bursting with strawberry and raspberry flavours with a hint of earthiness from the amphora. The pallet is fresh with good acidity for longevity.

Perfect with smoked salmon, oysters or any seafood.

variety : Grenache | 100%

winery : uniWines Vineyards

winemaker : WS Visagie

wine of origin : Breedekloof

analysis : **alc** : 11.0 % vol **rs** : 23.7 g/l **pH** : 3.05 **ta** : 8.0 g/l

type : Sparkling **style** : Dry **body** : Light

pack : Bottle **size** : 750ml **closure** : Screwcap

ageing : Ready for immediate enjoyment.

The DaschBosch experimental range takes you on an unexpected journey showcasing “the other side” of DaschBosch. It depicts the winemaker’s love to push the boundaries and experiment with the unusual. The wines are produced in limited quantities and crafted with minimal interference.

in the vineyard : Appellation: Piekenierskloof, South Africa

Age of vines: 15 years

Rootstock: No

Trellis System: Bushvine

Soil Type : Weathered Sandstone

Irrigation: No

about the harvest: Type : hand- picked (early morning)

Yield : 4-5 tons

Date : February

Sugar : 18.5oB

in the cellar : Sorting of grapes, de-stemmed and crushed, cold soaking and slow fermentation at 12-15°C to enhance flavours and colour. Fermented for about 2 weeks with wild yeast in amphora. The wine was bottled just before the end of fermentation so that fermentation can finish in bottle and left on the lees for a further 4-5 months.



uniWines Vineyards

Breedekloof

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