



2023 GRENACHE PRIVATE CELLAR RESERVE

Even though Grenache is known for creating lighter styled wines, the 2023 Mischa Grenache punches high above its weight. A more serious style of Grenache was crafted that would impress anybody who experience it. Strong tannins and fresh acidity keep the fruity flavours going right into the long and lasting finish.

APPEARANCE

Medium ruby in colour with a light purple rim

NOSE

Once the nose draws closer to the glass, the drinker is met with rich purple fruit aromas of plum and mulberry. As the wine breathes, subtle secondary aromas of tobacco and forest floor rounds out the complex yet inviting bouquet.

AGEING POTENTIAL

This wine is ready to drink now, but can also benefit from 3 to 5 years of aging.

FOOD PAIRING

This elegant wine drinks well on it's own but pairs beautifully with cured meats and lamb dishes. Decanting is recommended to experience the full potential of this wine.

WINE MAKING INFORMATION

Alcohol: 13,54 v/v
Residual Sugar: 2.5 g/L
TA: 5.9 g/L
pH: 3.44
VA: 0.51



PALATE

This medium bodied wine offers well balanced acidity with ripe yet refreshing tannins. On the palate one enjoys lush flavours of sweet and sour cherry perfectly balanced with a lingering finish. Subtle notes of white pepper spice up this wine and creates an unmatched depth of character.

VITICULTURE INFORMATION

Grenache is a large lightly coloured red grape, that most likely originated in Spain. It is known for being a Rhone valley cultivar and usually produces delicate, lighter styled wines. Grenache is a late ripening grape that needs hot and dry weather to ripen optimally. This is why Grenache is very well suited for the hot and dry climate we find on Mischa Estate.

Yields per Hectare:
5 Tons per hectare

Cases produced:
445 cases of 6 produced

Appellation:
Wine of Origin, Western Cape

Filtration and fining:
Minimal fining and a single pass filtration.

Varietal composition:
100% Grenache

Wood treatment:
Lightly wooded in 25% new French oak for 12 months.