

WINEMAKER:

FOUNDED:

COUNTRY:

REGION:

South Africa

Wellington

Chillable Red

Lalela

VARIETY:

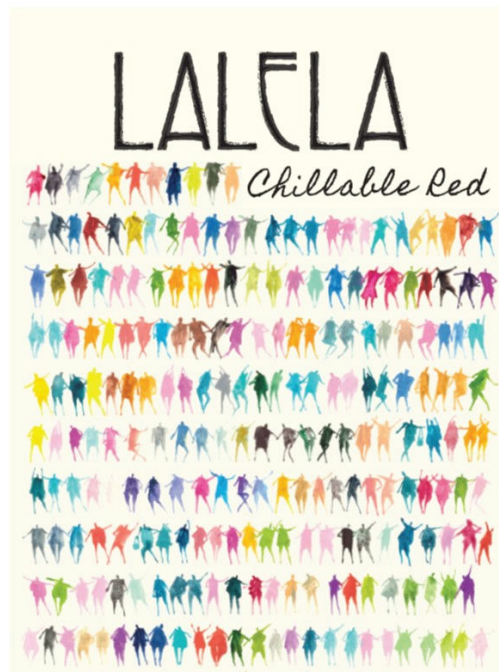
Grenache, Cinsault

FARMING:

Sustainable

APPELLATION

Wellington



WINEMAKING & VINEYARD

Both the Grenache & Cinsaut were sourced from 6 year old single vineyard, bush vine parcels grown on decomposed granite soils on the slopes of the Groenberg Mountain. The vineyard is situated in the warm climate appellation of Wellington and benefits from the cooling winds prevalent in Groenberg valley. This is a fruit forward expression of light bodied red wine, displaying subtle oak integration. The grapes were handpicked. 3 separate components were produced, a portion of the Grenache was direct pressed in Blanc de Noir style whilst the remainder was skin fermented as a traditional red wine. The Cinsaut component underwent 24 hour skin contact before a certain volume of juice was drawn off in the traditional Saignee method. The 3 components were vinified separately, natural fermentation from the indigenous yeast was encouraged generally lasting 14 – 18 days, which was followed by malolactic fermentation. The components were aged in 228L older French oak for 6 months before blending and then allowed to mature for a further 4 months.