
FACT SHEET

Jackalberry Grenache Noir 2023

W.O. WELLINGTON

THE STORY OF THIS WINE

The African Wild Dog can always surprise. Eating fruit just isn't their thing, except for one pack in Moremi in the Okavango delta region of Botswana.

The "Jackalberry" pack regularly feast on the fruit dropped from sentinel Jackalberry trees. These Moremi Wild Dogs fall into the research and conservation area covered by Wildentrust www.wildentrust.org

CULTIVARS

Grenache 100%

ANALYSIS

Alc: 13.75% | R.S: 1.4 g/l | T.A: 6.1 g/l | Ph: 3.6

TASTING NOTES

Aromas of ripe strawberries and subtle confectionary notes unfold on the nose, layered with a delicate hint of nutmeg spice.

On the palate, the wine shows a velvety tannin structure, carrying vibrant flavours of sour cherry and raspberry, complemented by a touch of white pepper. The finish is persistent with a distinctive note of pomegranate adding both freshness and intrigue.

A visually striking wine with a vivid colour, offering both elegance and drinkability.

AGEING POTENTIAL

This Grenache Noir drinks well in youth but will improve over time, gaining additional complexity for at least five years from vintage.

THE VINEYARD

This certified single vineyard wine is from a west facing unirrigated hillside vineyard in Wellington. The soil is decomposed granite (Hutton and Glenrosa). The vineyard was planted in 2006.

WINEMAKING

The grapes were whole-bunch fermented in a 700kg open fermenter with daily manual punch downs and booted foot-stomping. Fermentation was started with wild yeast before the addition of commercial yeast to help things along. The wine was matured in 500L and 225L seasoned French Oak barrels.

