

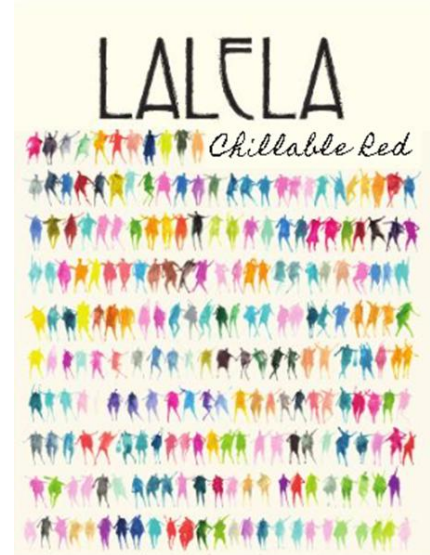
LALELA

2024 LALELA CHILLABLE RED

Varietals: 100% Grenache
Bottling Date: 1st November 2024
Production: 3866 x 750ml
Wine of Origin: Wellington

Technical Details at Bottling:

Alcohol - 13.0%
RS – 2.1g/l
TA – 5.4g/l
pH – 3.35



Source of Grapes:

The Grenache was sourced from a 8-year-old single vineyard, bush vine parcel 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 the Groenberg valley. This is a fruit forward expression of a light bodied red wine, displaying subtle oak integration.

Date of Harvest:

The Grenache was harvested on the 8th February 2024

Winemaking:

The grapes were handpicked and 3 separate components were produced. A portion of the Grenache was direct pressed in a Blanc de Noir style whilst the remainder was processed as a traditional skin fermented red wine. A third component underwent 24 hour skin contact before a 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 blended and aged in 2600L older French oak vats for 9 months before blending

Maturation:

Aged for 9 months in French Oak 2600L vats. No new oak.

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