



GRENACHE NOIR 'royal bow' 2025

TASTING NOTE BY JOSEPH DHAFANA*

Bright, pale and beautifully clean in colour, with an expressive nose of fresh strawberries and raspberries. Light, dry and elegant on the palate, showing delicate notes of cranberry and Turkish delight. The tannins are clearly present but wonderfully velvety, supported by balanced acidity and a clean, refreshing finish.

A versatile and food-friendly Grenache Noir that would pair beautifully with venison carpaccio, duck with a red wine jus, or oily fish served with a lemon-butter sauce.

[94/100]

VINTAGE NOTES

Grenache Noir Piekenierskloof was 60% whole-cluster fermented (whole bunch). Wine was matured in a 2,000 liter French oak foudre, used 225 liter French barrels, and concrete.

**Joseph Dhafana, one of South Africa's top sommeliers, owns Mosi Wines and was head sommelier at La Colombe.*

