

THE WINES OF KEVIN GRANT



Serenity 2021

Alcohol = 13.14 vol % **Res Sugar** = 2.8 g/l **Total Acidity** = 5.3 g/l **pH** = 3.38

Barrel Ageing = 11 months in 225L French oak barrels **Wood Age** = 20% new

Cases produced: 2965 x 12 **Bottled:** January 2022 **Release Date:** May 2025

Winemaker's Notes

Fairy-tale season! Exceptional wines! Vintage 2021 will be remembered for its moderate weather conditions, slow ripening, and long grape bunch hang times on the vines. Concentrated flavours and age worthy structure augurs well for extended cellaring.

Fruit was sourced from carefully selected vineyard sites with one goal in mind – to create a style of wine that charms and seduces. Serenity is a seamless blend of three varietals, Pinot noir, Cinsault and Pinotage (a family tree of the two parent varietals and progeny) – an interpretation of something authentically South African. As always, the emphasis of this blend remains entirely on *style* rather than cultivar make-up.

All cultivars were handpicked, sorted, and crushed into open fermenters. Here they each underwent cold maceration on their skins for seven to ten days before fermentation commenced. At completion of their ferment, each batch was pressed off separately to barrels where malolactic fermentation took place. Careful maturation in tight-grain French oak barriques, 20% of which were new, for a period of 11 months followed before the wine was blended and bottled in January 2022.

Wine Style

This wine has the confidence to “whisper” style rather than “shout” brashness through the winemaking excesses of fruit ripeness, extraction in the cellar or an overtly strident use of new oak barrels. It celebrates the virtues of restraint, poise, and tension, promising to be immensely companionable, warmly entertaining, and always charming.

TIM ATKIN (MW): 92 POINTS