

THE AHRENS FAMILY

# soils of paarl

~ W.O. PAARL ~

2023

NORTHERN PAARL LIGHTER STYLE RED.

ALL MY WINES ARE ADDRESS SPECIFIC, FROM A UNIQUE TERROIR OR APPELLATION AS THE FRENCH CALL IT. THIS WINE IS MADE FROM SEVERAL VINEYARDS FROM THE NORTHERN VALLEY OF PAARL. THE IDEA WAS TO CREATE A LIGHTER STYLE RED. GRENACHE AND CINSULT ARE BOTH LIGHTER STYLE RED VARIETALS, WELL SUITED TO THE WARMER CLIMATE OF THE NORTHERN PAARL VALLEY. CARIGNAN & SYRAH BRING STRUCTURE AND TEXTURE RESPECTIVELY TO THIS BLEND. THIS VALLEY HAS THE BENEFIT OF A COOLING BREEZE DURING THE HOT SUMMER MONTHS DUE TO ITS PROXIMITY TO THE COLD ATLANTIC OCEAN. THIS ENHANCES THE PERFUMY ELEGANCE OF THE WINE.

LABEL ART – THIS IS AN AMAZING ARTWORK DONE BY NEW UP AND COMING ARTIST, HENNIE VAN LOGGERENBERG. WE TOOK A PHOTO FROM A VANTAGE POINT AT OUR WELLINGTON HOMETOWN OVC VINEYARD LOOKING SOUTH EAST AT THE NORTHERN PAARL VALLEY WHERE ALL THE VINEYARDS OF SOILS OF PAARL IS SITUATED. THE ARTWORK SHOWS THE NORTHERN PART OF PAARL MOUNTAIN CONNECTING THROUGH THE NORTHERN PAARL VALLEY TO THE START OF THE PAARDEBERG MOUNTAIN. TABLE MOUNTAIN IS VISIBLE IN THE FAR DISTANCE. THE ARTIST ILLUSTRATES HOW THE SUB-TERRAIN IS CONNECTED TO THE SURFACE WITH ROOTS OF THE VINES.

## TECHNICAL DETAILS:

INTENSE SORTING PRIOR TO PARTIAL DESTEMMING WITH 10-15% SELECTIVE WHOLE BUNCH COMPONENTS.

OPEN TOP NATURAL FERMENTATION. ONE DAILY PUNCH-DOWN AND PROLONGED POST-FERMENT SKIN

CONTACT UNDER CO<sub>2</sub> PROTECTION. 15-18 MONTHS PARTIALLY IN 300L

FRENCH OAK BARRELS (OLDER UP TO 5 YEARS) & POST BLENDING IN

1900L FRENCH OAK Foudre.



VINEYARDS : MULTIPLE ±12-25 YEAR OLD VINEYARDS  
SITUATED IN THE NORTHERN  
PAARL VALLEY

SOIL : SHALES WITH QUARTZ

GRAPES : ±38% SYRAH, ±33% GRENACHE,  
±17% CINSULT & ±12% CARIGNAN

ALCOHOL : 13.5% BY VOL

RESIDUAL SUGAR : 2.2 G/L

PH : 3.47

TOTAL ACIDITY : 5.4 G/L

TOTAL SULPHITES : ±80 PPM AT BOTTLING

TOTAL PRODUCTION : 3367 x 750ML

*Ahrens*  
EST. 2008