

ROCKBARE

‘THE MCLAREN VALE’ GRENACHE



Sourced, like our Shiraz, from a single vineyard on the gentle eastern slopes of McLaren Vale. The vineyard first planted in 1992, produces distinct wines of place. Its unique high wire trellis system allows for good sun exposure to the fruit throughout the growing season and consistent access to the trunks, crucial for maintaining healthy vines.

VINIFICATION

The 2022 vintage was preceded by a cold wet winter, followed by a mild spring and summer. The Grenache was picked in the last few days of March, later than for many years owing to the very cool summer. The fruit was hand picked and machine picked in the cool of morning. Fermentation was in small open fermenters over two weeks with 10% whole bunches. At sugar dryness the skins were pressed and the wine transferred to seasoned French oak hogsheads and puncheons for nine months before bottling in November 2023.

COLOURS

Bright cherry red with a youthful purple hue.

NOSE

Vibrant & punchy, red fruit driven. Lifted florals.

PALATE

The palate is bright and crunchy, delicate and pretty. Made to display its fresh lively red fruits, with a textural complexity from some maturation on yeast lees. A savoury finish with fine walnut-like tannins.

FOOD MATCH

Enjoy a glass or two with Gyoza, authentic Japanese pork dumplings, and finish on a home-style Peking Duck with mandarin pancakes.

ANALYSIS

Alcohol – 14.5% pH – 3.45 Acid – 6.02g/L
Sugar – Dry

SILVER | 2024 ANZ BOUTIQUE WINE AWARDS | VINTAGE 2022

