



McLaren Vale Grenache

GRAPES

100% Grenache

VINTAGE

2017

ORIGIN OF GRAPES

North-east corner of McLaren Vale, South Australia.

PRODUCTION

781 dozen.

VINIFICATION

2017 harvest was a little later than usual. In early April, grenache grapes were delicately hand harvested from bush vines, still in the early part of the season. At the winery, grapes were run across a mechanical sorting table to whole berries and tipped into open top fermenters. After three days cold soaking, the must was allowed to warm naturally until inoculation with yeast for fermentation, which was carried out to dryness. Fermentation temperature was kept nice and cool between 20-25°C for 15 days to retain the brightness and pretty aromatics of the wine. Upon completion of fermentation, the ferment was pressed through a basket press and wine was packed up to a stainless steel tank and a few older French oak barriques for the completion of secondary malolactic fermentation. Once fermentation was complete, the wine was left for a couple of months on yeast lees to build some complexity before preparation for bottling early November.

COLOUR

Bright cherry red with a youthful purple hue.

NOSE

Vibrant and punchy, red fruit driven.

PALATE

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 with gyoza, authentic Japanese pork dumplings, and finish on a home-style Peking duck with Mandarin pancakes.

ANALYSIS

Alcohol - 14.5% pH - 3.65 Acid - 6.7g/L Sugar - Dry