



ROCKBARE

TASTING NOTES GRENACHE 2019

GRAPES

100% Grenache

VINTAGE

2019

ORIGIN OF GRAPES

Clarendon, McLaren Vale, South Australia.

VINIFICATION

The key to capturing the brightness with this block of Grenache is to harvest early in the season. The grapes were hand harvested in the 2nd week March. At the winery, grapes were run across a mechanical sorting table to whole berries and tipped into open top fermenters. After a period of 3 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 20-25C, for 15 days, to retain the brightness and pretty aromatics of the wine. Upon completion of fermentation, the ferment was pressing 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 malo-lactic fermentation. Upon completion of MLF, the wine was left for 4 months on yeast lees to build some complexity before preparation for bottling early in September of the same year.

COLOURS

Bright cherry red with a youthful purple hue.

NOSE

Vibrant & punchy, red fruit driven.

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 – 14.0%
pH – 3.47
Acid – 6.5g/L
Sugar – Dry