



2019

‘GRANITE’ GRENACHE

Story

Strikingly beautiful at 400m above sea level, the vineyard sits on a steep north facing slope in the middle of the Ferguson Valley. Bush vines sprawl across the bare land and remain unirrigated, with fruit sitting just above the ground.

Due to the elevation and high winds the vineyard needs minimal sprays and there are no herbicides or pesticides used. Throughout the vineyard large granite rocks punctuate the gravelly loam top soil. There isn't a vineyard we have seen that is anything like this and the resulting wine expression of that.

Hand-picked, we place the individual whole bunches of Grenache into a small fermenter and fill to the top with whole berries. This gives time for a natural fermentation to occur within the berry itself giving complexity and enhanced aroma. The berries and bunches are fermented cold and treated gently, with minimal handling in the cellar. The wine is gently pressed and matured in barrique for 10 months.

Taste : Very delicately coloured there are layers of pretty red fruits, blueberry and raspberry combined with campari, orange peel and floral elements. The palate has crunchy acidity, similar in weight to pinot noir. Medium bodied and refreshing.
Minimal additions. Vegan friendly

Winery

Variety: Grenache
Fermentation: Natural bunch and berry
Vessel: 225L Barriques
Time: 10 months in oak.
Skin Contact: 10 days, 30% whole bunch
Closure: Diam 10s / Wax
Fining: None (Vegan Friendly)
Sorting: Bunch and Berry sorting
Alc: 13%

Vineyard

Soil: Granite
Elevation: 450m
Sub Region: Ferguson Valley
Method: *Sustainable*
Vine Age: 25 years
Vines: Bush Vine
Sea: 20km away
Picks: Singular hand pick

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