

2024 GRENACHE

Sourced from two McLaren Vale sites – the first, a 51-year-old vineyard in Whites Valley (37%), where vines grow in shallow loam over clay, offering depth and gravitas. The second, from Blewitt Springs (63%), defined by its deep sandy soils brings finesse and aromatic lift.

VINTAGE

The lead up to the 2024 vintage progressed with distinct weather changes and challenges. The growing season began with dry spells and cool nights contrasted by warm days. Spring brought strong winds during flowering, impacting crop levels. Significant summer rains arrived in December and January, leading to a notably dry vintage. A heatwave in March, with four consecutive days above 37 degrees Celsius, added further intensity to the season. Despite these trials, the lighter crop ultimately allowed us to carefully manage our fruit intake, proving to be a blessing in disguise.

WINEMAKING

Two vineyards on opposite sides of the valley were harvested just over two weeks apart. The first, featuring old vines in Whites Valley to the southwest of McLaren Vale, ripened earlier and was hand-picked on 15th March. This site contributes approximately 37% of the final blend. A portion of the fruit (around 10% of the overall blend) was fermented as whole bunches. Fermentation took place in open fermenters with indigenous yeast, and gentle pump-overs were carried out twice daily. Temperatures remained relatively cool until the final stages of fermentation.

The second parcel, from Blewitt Springs at the easternmost edge of the McLaren Vale district, was handpicked on 2nd April. This fruit was also fermented in open fermenters with indigenous yeast. Both parcels were gently pressed, with malolactic fermentation conducted in stainless steel tanks. The wine was then matured in large-format, two-year-old French oak foudres. Final blending and filtration took place just prior to bottling.

TASTING

Colour	Bright cherry red with purple hues
Bouquet	Vibrant red fruits, predominantly raspberries and cherries, interlaced with a subtle thread of dark chocolate and lifted floral notes.
Palate	Elegant and refined in structure, revealing vivid sour cherry acidity that threads through the palate. Seamlessly integrated powdery tannins provide gentle grip and balance, leading to a persistent finish.

TECHNICAL

Variety	Grenache 100%
Analysis	14% vol, pH: 3.44, TA: 6.0g/L, GF: 0.25g/L
Élevage	100% two-year-old French oak foudre for 12 months

