



As a legacy of the once gone (almost!) fortified wine era, our region is blessed with plantings of vineyards that are now very old and in unique 'terroirs'. Old bush vines- this wine from a single vineyard (over 112 years old), with tiny crops and berries are harvested by hand then crafted with minimal intervention to preserve the characters.

After fermentation the wine is matured in larger format seasoned French oak puncheons (500L) until final assemblage from selected barrels. Time in barrels was around 15 months with a short rest in tank to preserve freshness. A small amount of the same vineyard Shiraz was included in the final assemblage for structure.

This wine is our 6th release and showcases the region of McLaren Vale and its old vine legacy.

With some care, decanting is recommended to allow the wine to breathe and display the interesting characters that a single site provides. Medium term cellaring will allow complexities appear and this will add to the interest of Grenache.

## Tasting Note - November, 2023

**Colour:** Gleaming ruby red with a light brick red hue.

**Nose:** Rose Petal, herb and musk with a whiff of white cherry freshness.

**Palate:** Led by acidity with late palate fine grain tannin. Cherry and light candied orange

complex with crisp acidity. Long palate that will develop further nuances.

**Potential:** This vintage has produced a wine worthy of medium term cellaring if you can.

**Foods:** San choy bow or anti-pasta platter.

**Technical:** Bottled October 2023 under screwcap. Alcohol 14.4%, pH 3.33, TA 6.1

**Vintage:** A reliable vintage with some cooler characters and fine tannins

**Winemaking** Nick Haselgrove

Released November, 2023 @ RRP\$28



## Old Vine Grenache

McLaren Vale 2022

