



Passing Clouds

NUEVA GRENACHE

– 2023 –

COMPOSITION	Grenache	VINEYARD	Ricca Terra
YEAST STRAIN	Alchemy 1V, CLOS	HARVEST	March 2023
BOTTLED	26 th September 2023	NUMBERS	Bé: 14.2, pH: , TA: , ABV: 14%

This single vineyard, modern style of Grenache demonstrates the absolute drinkability and versatility of the varietal. Sourced from one of the highest quality old vine vineyards in the Riverland, low cropping levels and the judicious use of whole bunches have resulted in a delicious take on this classic variety.

TASTING

Brilliant raspberry red in appearance, the wine playfully invites you to plunge into the glass and explore its delicacy and charm. The nose with its impeccable balance of fresh and fruity tones captivates. Sweet attractive fruits and subtle florals alongside orange peel, cherry cola and red hard candy, a hint of nutmeg and mustard seed add flair and intrigue. The palate only accentuates the sweet boldness of fruit with power and finesse capturing the wines aroma perfectly. Slick, drinkable, crushable, chillable.....make sure you have a second bottle on hand.

Pa' arriba, pa' abajo, pa' centro, pa' dentro

(‘Put your glass up, put your glass down, glasses to the centre, now drink!’)

VINEYARD AND VINTAGE

The Ricca Terra vineyards are located in Barmera, South Australia. Originally farmed by the returned soldiers from WWII, these are some of the oldest vineyards in the region. With warm and dry growing conditions, Ricca Terra have adopted a drought tolerant rootstock, use water saving mulches and premium viticultural techniques, aligning climatic conditions with minimal inputs and environmental footprint.

2023 was another challenging year viticulturally with flooding in the Riverland region at the end of 2022 and a cool, wet summer with the constant threat of rain. Luckily, fruit was harvested at optimal ripeness, clean and with increased character development as a result of extended hang time.

WINEMAKING

Harvested early morning to preserve delicate aromatics, fruit was gently crushed to multiple open to top fermenters. Various different yeast strains selected to accentuate fruit characters, structure and complexity, and all were fermented on skins for 14 days before being passed off and blended. A portion of whole bunches were used as well to add yet another depth of complexity. Wine was aged in seasoned French oak hogs head for 6 months before being racked back to tank. Zero fining was conducted on this wine so as to show the true depth and complexity of an early release ‘new’ Grenache.

