



*tcharke*

## Elements, Mourvèdre-Shiraz-Grenache 2021



### WINEMAKING

37% Mourvèdre, 33% Shiraz, 30% Grenache.

The parcels making up this cuvée were handpicked from our Gnadenfrei vineyards and fermented in concrete and stainless open top fermenters. Grenache stalks and a percentage of whole bunch fermented Mourvèdre added the savoury and fragrant character this wine is built on. Manual punch-downs and pump overs were used to manage the cap over the 7-10 days alcoholic fermentation. All ferments were allowed to peak at 26°C to 30°C before being chilled and kept below 22°C until baumé dry. Once dry each parcel was bag pressed to tank and allowed to finish malolactic fermentation, before being racked off gross lees into barrels and terracotta amphorae. After three months in the cellar, the blend was carefully put together to promote balance and complexity yet maintain a strong varietal contribution from each of the three components. After a further five months of barrel aging the wine was bottled.

Best paired with “Elements” by Ludovico Einaudi

### VINTAGE REPORT

Deep soaking winter rains that trickled into spring provided a spectacular start to the growing season. The moist soils minimised the threat of frosts, followed with a mild spring at bud break made for a promising start to an incredible vintage. Despite its dryness, the growing season was relatively mild. Warm days, cool nights and little to no disease pressure gave rise to fruit rich in flavour and naturally high acid, all with relatively modest sugar levels. The wines produced from 2021 will drink well young and many, if allowed, will cellar well to remind us of the great vintage. One of the best vintages in the recent decade.

### TASTING NOTES

*This wine looks beautiful in the glass, with a dark yet somewhat translucent crimson core and purple hues towards the rim.*

*The bouquet is dominated by spice and blue fruit. Delicate notes of thyme, sage, lavender, violets, blueberry and plum.*

*There is a raw element to this wine, a character that takes one back to the vineyard and the vine.*

*On the palate this wine is layered yet straightforward in its generosity and fruit presence. Hints of forest berries and forest floor support a fine but very present structure.*

*The three varietals play and interlace harmoniously towards a lingering and velvety finish. This is a wine of balance and synergies.*

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| Vintage             | 2021                                    |
| Vineyard            | Gnadenfrei North and South              |
| Variety             | 37% Mourvèdre, 33% Shiraz, 30% Grenache |
| Alcohol             | 14.0% ABV                               |
| pH                  | 3.48                                    |
| Titrateable Acidity | 6.3 /L                                  |