

Tscharke

2020 Gnadenfrei White

Grenache Blanc

Gnadenfrei North brings together ancient soils, cosmic forces and native life.

Our job is to preserve and enrich this environment without getting in the way of Mother Nature.

Like the brown falcons hovering over our precious vines, we are watchful guardians of this unique vineyard.



VINEYARD

Planted on Gnadenfrei North, the vineyard is nestled in a tight valley between two native vegetation scrubs. The site is relatively cool, an effect imposed by the native vegetation surrounding the vineyard. This unique mesoclimate helps retain the vineyard's natural acidity.

The vines are planted on an easterly facing aspect. The topsoils are loam to sandy and relatively shallow. The underlying deep red clay is slowly permeable. The vineyard has an abundance of wildlife and is home to a pair of Brown Falcons that nest in an old blue gum at the edge of the vineyard.

VINTAGE REPORT

The wines of 2020 vintage are proving to be of exceptional quality, despite the challenging growing season and very low yields.

Winter rainfall was below average but a warm start to spring gave rise to even budburst and minimal frost events. The growing season was hampered by unseasonably high winds that delivered the biggest blow to the season, at flowering. Dry conditions, extremely high temperatures coupled with the strong winds destroyed up to 70% of flowers in some vineyards; Shiraz the worst affected.

The ripening conditions were ideal, moderate temperatures and minimal rain provided very low risk to disease pressures. Supplementary irrigation was critical in nurturing the health of the vineyards and encouraging favourable fruit ripening. The general quality of wines from 2020 has proven great to exceptional; rich in flavour, strong colour and ripe tannins. Many of the wines formed balance early during fermentation and those well-structured will age well. Standout varieties include Grenache, Grenache Blanc, Shiraz and Montepulciano.



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WINEMAKING

The fruit was hand harvested in the early hours on the 16th of March. Destemmed and pressed to tank, the juice was left for two days at cold temperature for settling. Once racked and inoculated stalks were added back into the ferment to increase complexity and texture. Two weeks of moderately cold fermentation followed before the wine was dry. At this point the wine had partially undergone MLF.

After removing the stalks and adding a small amount of sulphur, the wine was transferred to two terracotta amphorae on full lees. 8 months of *élevage* with weekly *bâtonnage* saw the wine developing incredible texture and complexity. Filtered and bottled in December.

14.2% ABV - PH 3.33 – TA 6.0 g/l

TASTING NOTES

Best served in Riedel's Montrachet glass or equivalent after decanting.

Pale straw in colour. The nose shows immense complexity but in a gentle, elegant, almost mysterious way. Nothing is screaming, this is a wine of poise. There is a soft nuttiness coming through first, reminiscent of toasted almonds. Herbal and spiced, with tea leaf and cardamom. Fruit ranges from white to tropical, the richer aromas are those of pineapple and baked lemon. It opens up in the glass to reveal infinite layers, taking one through an emotion evoking journey.

The palate opens to the herbaceous, spiced and earthy characters. A rounder mid-palate merges into an intense and textural finish, with a soft creaminess from lees contact well contrasted by fine tannins.

This is an elegant, serious white, that will continue to develop in bottle for the next 15 years.

