



Tcharke

Grenache, Stone Well Vineyard 2020



WINEMAKING

Hand harvested on the 14th of March. The fruit was fully destemmed into an open concrete fermenter. 48 hours later the must was inoculated and allowed to naturally warm up to over 30°C, before being chilled and maintained at 20-25°C. The cap was managed by hand twice to three times daily to extract as much as possible from the skins. Once dry, free run and pressing were transferred into a tank to complete MLF.

In early May the wine was lightly sulphured and transferred with fine lees to a seasoned 3000L French foudre, where it élevaged for 11 months before being racked and bottled.

VINEYARD

This Grenache vineyard was planted on our Stone Well property in 2009. Trained onto a single cordon wire, the vertical growth habit produces canopies that help shelter the fruit from the intense sun, allowing enough dappled light to assist colour and flavor accumulation. The North Westerly facing aspect has moderately deep brown clay soils with underlying calcareous chalk. The late ripening vineyard is well suited to these soils, retaining fresh canopies by harvest echoed by the balanced acid and fresh flavours under warm growing conditions.

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. Standouts varieties include Grenache, Grenache Blanc, Shiraz and Montepulciano.

TASTING NOTES

“Best decanted and served in a Burgundy style glass.

Medium crimson colour. On the nose it shows red and dark fruit: black cherry, blackberry, ripe strawberry and blood orange. Surrounding the fruit are an array of spices and secondary characters, from white pepper to dried herbs, dried petals, sandalwood and meaty tones. Great intensity and power.

The palate is tightly structured with incredibly robust tannins and fresh acidity. The wine is juicy and ripe but far from a fruit-bomb. The savoury tones coming through contrast a beautifully floral quality. Full bodied with an infinite finish. This Grenache will age gracefully for over a decade.”

Vintage	2020
Vineyard	Stone Well
Variety	100% Grenache
Alcohol	15.6% ABV
pH	3.37
Titrateable Acidity	6.9 g/L



Tscharke

Grenache 2019 Stone Well Vineyard



TASTING NOTES

“As always Grenache looks stunning in the glass with its translucent ruby colour. Even prettier on the nose with floral tones, ripe red berries and subtle spicy hints all supported by an elegant minerality. Delicate and complex at the same time, this is a wine that evolves in the glass. The palate is juicy upfront, but quickly shifts to more savoury characters that together with precise tannins and a good acidic backbone make the finish extremely lingering. This Grenache is characterful, elegant and aromatic; a more feminine expression of this beautiful varietal”.

Vintage	2019
Vineyard	Stone Well
Variety	100% Grenache
Alcohol	14% ABV
pH	3.55
Titrateable Acidity	5.38 g/L

WINEMAKING

The hand-picked fruit was partially destemmed to an open top and a concrete fermenter, with 15% of the fruit retained as whole-bunch. Immediately inoculated the 2 ferments were then pumped over twice daily; the open top fermenter with the whole bunch was foot stomped 5 days in. Once dry the 2 ferments were bag pressed to tanks to undergo malolactic fermentation, then they were racked to an old French oak foudre and a concrete egg. After 12 months the 2 wines were blended (60% from foudre – 40% concrete) and allow to mature together for a further 3 months.

VINEYARD

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VINTAGE REPORT

The 2019 vintage was one of elation as years of sustainable agricultural practice was rewarded with Organic certification by NASAA. The challenging growing season demanded careful vineyard management, with the implementation of under-vine mulching and increased irrigation ensuring the maintenance of healthy canopies, and even ripening throughout.

The extreme heat of both January and February saw early ripening varieties picked in quick succession, before some relief from the heat was offered in March. The bright sunny days and cool nights enhanced flavour development of our Mataro, Grenache and Montepulciano, emphasising motivation to invest into more of these heartier, later ripening varieties in future vineyard developments.

tscharke

Grenache 2018

Stone Well Vineyard



VINTAGE REPORT

The 2018 growing season had a reasonable start with adequate rainfall through winter and early spring. Healthy canopies were established across all sites and the dry and warm conditions of late January and February kept weeds and disease pressures to a low. February proved to be a very warm month which stalled ripening and it wasn't until the relief of a mild March that the outlook for a great harvest looked imminent.

The late Indian summer enhanced the quality of late picked varieties such as Mataro, Grenache, Montepulciano and Cabernet. 2018 came off the back of two big vintages so it was no surprise this harvest was likely to be down on average with most crops down by 20-25%. The wines produced were very balanced, had ripe phenolics and display vibrant mid palate weight, a spectacular vintage for good structure and elegance.

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WINEMAKING

The hand-harvested fruit was partially destemmed to an open top fermenter, with 15% of the fruit retained as whole-bunch. The fruit was immediately inoculated and gentle pump overs commenced the following day without splashing and the occasional pigeage. After 4 days the ferment was foot stomped and allowed to continue fermentation for a further 4 days. Once dry the ferment was bag pressed, racked to seasoned French hogsheads and bottled after only 12 months to ensure the style retains its vibrancy and fruit freshness.

TASTING NOTES

Vibrant in colour with enough transparency to reveal its identity. With alluring savoury aromatics, bursting with wild strawberry. Red fruits, spice, turkish delight and toffee apple combine to deliver a delicate palate. A savoury Grenache, elegantly textured, persistent and delicious. It will cellar well until 2030.

Vintage	2018
Vineyard	Stone Well
Variety	100% Grenache
Alcohol	15% / vol.
pH	3.61
Titrateable Acidity	5.3g / L