

tscharke

Distinction Grenache 2018

Stone Well Vineyard



D I S T I N C T I O N

- Distinction is at the top of its field, it is limitless when measured by quality. Only released in great vintages, this wine is the highest classified wine of its vintage -

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.

WINEMAKING

The hand-picked fruit is destemmed to a concrete fermenter. Here it is inoculated and fermented between 23 - 28°C. The cap is managed by twice-daily pump overs and occasional hand plunging. Once fermentation is complete, the wine is bag-pressed and later racked to a single 1800L concrete egg.

20 months later the wine is blended with a tiny percentage of Tempranillo to achieve the perfect balance, filtered and bottled.

2400 bottles produced.

TASTING NOTES

This is the James Bond of wines. It is powerful yet elegant, full of character but with a veil of mystery. In the glass it has the sexiest translucent red colour. Chocolate covered cherry on the nose with subtle hints of herbaceous and minerally tones. The palate offers plenty of layers and every sip shows a new character; it is hard to believe such complexity could be achieved without the use of oak. The wine is rich, with a warm and lingering finish and the smoothest tannins. Ideal drinking temperature 15°C (not shaken, nor stirred).

Vintage	2018
Vineyard	Stone Well
Variety	97% Grenache, 3% Tempranillo
Alcohol	15% ABV
pH	3.7
Titrateable Acidity	4.8g/ L
Optimal Drinking	Now – 2028