

Grenache 2020



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.

rich in flavour, strong colour and ripe tannins. Many of the wines formed balance early during fermentation and those well-structured will age well.

VINEYARD

Gnadenfrei North and South is a geological haven, featuring rocky flourishing with flora and fauna. Gnadenfrei presents a number of aspects at elevations ranging from 250 – 300m above sea level.

The exposed sites reveal soils, fragile, weathered and some of the oldest found in the Barossa grape growing region. The soils are largely clay loam over red medium clay. Topsoil is shallow to moderate, which coupled with exposed aspects limits vigorous canopy growth and gives rise to lower yielding vineyards.

to the popular grape varieties of southern Rhone, Grenache, Shiraz, Mouvedre and Grenache Blanc.

WINEMAKING

The fruit was hand-picked at sunrise, then immediately destemmed and pressed lightly to minimize colour and phenolic extraction. After 2 days settling at cold temperature the juice was racked and inoculated; it was a cold and long fermentation to maintain fresh and lifted aromatics, with occasional pump-overs under inert gas to maximise contact with the lees for increased complexity and mouthfeel. When dry the wine was filtered prior to bottling.

TASTING NOTES

Pale, almost clear Salmon colour. A delicate nose offers notes of apricot, peach skin, white and yellow flowers and crushed leaves, with a chalky minerality.

The palate is juicy: citrus, nectarine, apricot and rock melon; the fruit characters and the weight typical of Grenache are counter balanced by a savoury edge and the bright acidity that keeps the wine fresh and sharp.

Being unfined the wine shows a great texture that adds complexity. appetizers to salads, veggies, seafood and white meat; or you could simply chill it right down and enjoy it paired only with the company of friends.

Vintage	2020
Vineyard	Gnadenfrei North
Variety	100% Grenache
Alcohol	13.5% ABV
рН	2.95
Titratable Acidity	7.7 g/L
Residual Sugar	2.8g/L