



## 2019 VANGUARDIST 'MVG'

GRENACHE SOURCED FROM R.RENDE  
BLEWITT SPRINGS, MCLAREN VALE

The Vanguardist range represents the epitome of what we are about. Pushing the realms of standard winemaking to deliver intrigue, excitement and utmost quality, without any loss of sense of place. Ultimate dedication to the craft of viticulture and winemaking, encapsulated in a bottle – through our lens.

### TASTING NOTES

“Blewitt Springs, and the lowest crop in 50 years, says winemaker and extra on Vikings, Michael Corbett. A little more whole bunch this year, and elevage for 14 months in 2200L Slavonian casks, from Italy, being a new thing.

This is a superb wine. It's fresh and distinctly mineral, yet deep and concentrated. So alive. So light on its feet. It has fresh raspberry and cherry flavour, dried rose perfume, a little spice and almond. The tannin sweeps and grips, but feels almost playful. Finish is so long, bright and packed with firm graphite tannin. It's bloody McLaren Vale G. Mascarello. I can't believe what I'm tasting”.

**97 POINTS – Gary Walsh, The Wine Front**



### WINEMAKING

The Grenache that produces this wine comes from an outstanding spot in Blewitt Springs. A hidden gem of sorts, the high 'Silver Sands' vineyard was planted by Robert Rende and his father some 50+ years ago. The summer of 2019 was brutal, which stressed even our dry grown goblet vines. We saw an excellent quality of Grenache across several hand picks. A lowly yield of around 16HL/Ha, which is 50% below the long-term average and the smallest crop in history. The final wine sees around 60% whole bunch.

Two year old 2200 litre Slavonian oak foudre housed the wine for about 13 months post press, before the wine was bottled without fining or filtration.

220 dozen produced + 18 x 3 litre

Closure: MA Silva 45x25mm natural cork (1 by 1 TCA tested)

FSO2: at bottling 25ppm

TSO2: 60ppm

pH: 3.45

TA: 5.8g/L

Alcohol: 14.2%

