VARIETAL Grenache 64% Shiraz 19% Mourvèdre 17%

REGION McLaren Vale

BARREL AGEING 20 months in large French oak vat, puncheons and hogsheads

TECHNICAL Alcohol - 14.5% pH - 3.60 Residual Sugar - <2g/L Total Acidity - 5.63g/L

CELLAR POTENTIAL 2032

WINEMAKERS
Tony Ingle and Paul Kernich

Vegan Friendly



FAMILY CREST

2021 GRENACHE SHIRAZ MOURVÈDRE

McLAREN VALE

VINEYARD

The Grenache Shiraz Mourvèdre is crafted from Grenache from old vines growing in the sandy soils of Blewitt Springs in the centre of McLaren Vale, Shiraz from the exposed slate and quartz slopes high in the windswept Sellicks Hills, and Mourvèdre from the loam soils of the more protected Sellicks Foothills to the south.

The perfume of Blewitt Springs contrasts and combines with the spice and pepper of the southerly Sellicks vineyards.

VINTAGE

Good rainfall in September promoted excellent vine growth and even budburst. Optimal weather in November allowed for excellent fruit set and mild conditions through to harvest ensured ripening progressed gradually, retaining natural fruit acidity, and developing full bodied fruit flavour. The absence of the usual summer heat waves in February and March meant the fruit was harvested in pristine condition.

WINEMAKING

Each variety was hand picked separately when at peak ripeness, transported to our winery where it was cooled to 5° C and then hand sorted before being fermented according to taste and terroir. Basket pressed and then allowed to mature in 2nd and 3rd use French oak puncheons before the final stage of blending and then resting for 12 months in large French oak vats, before bottling.

TASTING NOTE

Bright garnet red with purple hues. Cherry and damson plum, star anise and pepper on the nose. Cherry Fraises and plum on the palate with a silky texture.