

GRENACHE 2023

Produced from a single vineyard in Langhorne creek, this Grenache was made with carbon maceration, fermented at 18 °C and with no oak contact to preserve the fruit.

The individual parcel was handpicked, crushed, destemmed, and fermented with very lightly pumped over morning until being pressed off skins. Aged for 8 months in stainless tanks to express fruit brightness.

LANGHORNE CREEK | SOUTH AUSTRALIA

Vintage: 2023

Varietal: Grenache

Acid: 5.70 g/L

pH: 3.70

VA: 0.40

Residual Sugar: 0.5 g/L

Alcohol %: 13.0

THIS WINE SHOWS RED FRUIT, CHERRY, STRAWBERRY AND IS COMPLEMENTED WITH VELVETY TANNINS. IT'S A JUICY, MODERN EXAMPLE OF THE VARIETAL.

