2008 McLaren Vale Bush Vine Grenache

Winemakers Comments:

McLaren Vale is fortunate to be blessed with a cache of old dry grown bush Grenache vines. These revered low yielding vines exude the colourful history of the region and result in wines that reflect their age, resilience, dignity and environment.

The predominant parcel of grapes that features in this wine is sourced from vines that were planted back in 1926. The smaller portion is from vines that were planted in 1959. The resultant berries from these bush vines are extremely small and develop thick skins that are crammed full of complex flavours, deep colour and textured tannin.

After a good start to the season, with soaking rains from April 2007 though to July 2007, a much drier period followed through to budburst in September. This meant an earlier than usual start to the growing season. After a hot start to January 2008, the temperature steadied resulting in ideal dry ripening conditions right through February. Daytime temperatures ranged from the mid twenties to mid thirties and night times remained cool.

Each vineyard parcel was hand harvested and then fermented separately in open fermenters for 10 days to facilitate a long slow gentle extraction. After basket pressing the free run and pressing fractions were combined together. The wine was then coarsely racked and then aged in 2 to 5 year old French oak hogsheads to encourage complexity, mouth feel and tannin integration whilst still preserving the varietal purity of the variety.

With its earthy textures, spicy undertones and nutty flavours, this hedonistic wine perfectly captures the spirit and history of McLaren Vale's grape growing and winemaking heritage.

Appellation: 100% McLaren Vale
Varieties: 100% Grenache
Harvest Date: March 2008
Sugar at Harvest: 14.5 – 15.0º Baume
Oak: 100% French Oak for 16 months
Bottling Date: 8th November 2009
Release Date: March 2010
Acidity: 6.9 g/l
Alcohol: 15.0 %
Residual Sugar: 2.0 g/l
Closure: Screw Cap
Winemakers: Michael Fragos and Bryn Richards
Viticulturist: Rachel Steer