

Wilde & Wilder



The Unforgettable Grenache Shiraz Mataro, Langhorne Creek 2016

Larger than life and just a little bit fruity, The Unforgettable is the perennial life and soul of the party. But underneath the jovial facade lies a thoughtful, loyal chap who never forgets who his friends are.

The Unforgettable is a generous blend of 3 varieties, all of whom are long-term friends that know the benefits of teamwork. Working in cahoots, they produce a wine with succulent red berry fruit with hints of spice and chocolate. A clever, friendly wine that is indeed truly Unforgettable.

Vintage Conditions

As has become the norm, Vintage 2016 was anything but normal. Early bud-burst followed by a dry Spring suggested that this was going to be another El Nino influenced year. Very late frosts in the Hills followed by very warm weather in January confused the situation but by late January it was clear that this would be an early vintage. Langhorne Creek fared better than many regions with fruit in great balance and in rude health.

Winemaking

Vinification, as one might expect with good fruit, is very simple. The Grenache was hand picked in early morning before arrival at the winery where it underwent a very gentle crush and then an open ferment with twice daily hand plunging. Extended time on skins post ferment was followed by pressing and then maturation in French oak. Additions of perfectly balanced Langhorne Shiraz and just a little Mataro were made and the final blend achieved in July with the focus on bright, exuberant yet crunchy fruit.

Alcohol: 14.5%

Total Acidity: 5.04g/l

pH: 3.85

Residual Sugar: .25g/l

SO₂: 80mg/l

Fining:

Vegan: Yes

Vegetarian: Yes