





Gorgeous Grenache Blanc 2021

South Australia

Grenache is Australia's signature grape variety and we're slightly obsessed with it. The white version is still rare in Australia but capable of beautifully textured, citrus laced wines of great drinkability.

Vintage Conditions

Rare is the vintage that combines good yields and high quality but 2021 was just that. A remarkable vintage in that it was once again pandemic affected but that it was measured and mild with none of the heat spikes or drought conditions of recent years. With good levels of winter rains filling soil profiles, the mild weather with intermittent rains throughout the growing and ripening season ensured that fruit ripened over a long period of time and the vintage was one of the longest in recent history. The results are spectacular, healthy fruit, moderate sugars and complex flavours, have resulted in wines of beautiful balance, fragrance and varietal typicity.

Winemaking

Fruit was sourced from an organic McLaren Vale site and from a pioneering planting in the Riverland. Whole bunch pressing and oxidative handling before a wild ferment in both concrete egg and used French barrels. No MLF and maturation on lees for 4 months helped increase texture prior to bottling.

Tasting

An explosion of flavour meets suave, seductive personality! Bright, tangy citrus laced fruit with hints of honeysuckle and lemon balm. Taut, yet textured and complex, this is a beautifully crafted white that breaks the mould.

Blend: 100% Grenache Blanc

Alcohol: 13.5% Total Acidity: 5.21 g/l pH: 3.03 Residual Sugar: 2 g/l SO2: 83 mg/l Fining: Bentonite Vegan: Yes Vegetarian: Yes







