

## 2020 ANCESTOR VINE

## Grenache

SPRINGTON, BAROSSA



From a 163-year-old vineyard planted near Springton, Eden Valley, on sandy loam, decomposed granite over some yellow clays. 10% whole-bunch fermented in stainless steel, no crushing or temperature control, natural yeasts, hand plunged and foot trodden twice daily for 2 weeks. Matured for 12 months in a large, old oak barrel.

Made with complete respect to the fruit and aiming above the great CNDP in terms of quality, balance and longevity. *Alex Head* 

David Brooks Wine Companion, Halliday



'The 163yo Stonegarden vineyard near Springton is one of the treasures of the Eden Valley. Experiencing a wine made from these ancestor vines is an exercise in texture, restraint and grace. Vivid plum and red fruits cut with exotic spice, fennel tops, ginger cake, cola and purple flowers. Just beautiful drinking: a wine that is very composed and comfortable in its own skin. Savoury and fine.'



RAINFALL:	321ml (April 19-March 20 avg. 471ml)
VINEYARD:	Springton at 420m elevation Farmed sustainably with organic principles
VARIETAL:	95% Grenache, 5% Mataro
VINE AGE:	163 years
SOIL/ROCK:	Brown/grey sandy loam over yellow clays
AVG. YIELD:	0.75t/a
PRODUCTION:	600 bottles
VINIFICATION:	Small open top, indigenous yeast, 10% whole-bunch retention, two week ferment, hand-plunging & pumpover daily
MATURATION:	Specially designed oak barrel for 12 months
BOTTLING:	March 21, Minimal So2
ACIDITY:	5.4g/l
ALCOHOL:	14.5%