

### PLACE

Corner of Hunt and Sand Road, McLaren Vale. Grenache (70% of wine) was established in 1960, own rootstock, Heritage clone.

It is hand spur pruned, two wire vertical, single cordon. Next to the Grenache is the Mataro (30% of wine) established in 2008, G7V1 clone. Geology is Christies Beach Formation, alluvial fan of sand, clay and gravel. The soil here is reddish brown loam with some iron sandstone deposits from the nearby slopes and creek.

Re-generatively grown, certified sustainable vineyard with Sustainable Winegrowing Australia.

### VITICULTURE

Might as well say it straight up, 2021 was a sublime vintage in McLaren Vale, surely one of the best in a long time. Nature delivers good and bad, handing out vintage conditions without fear or favour and we make the most of what is delivered. It is just to cherish a vintage such as this, a reward for our farming endeavours we feel. A wet start to Spring, the wettest since 2010, combined with warmer than average temperatures, improved conditions for vine growth and health, and pushed flowering through nicely.

### ◆ SENSORY ◆

**COLOUR:** Brilliant purple, magenta hue.

**AROMA:** Raspberry, red florals, leafy herbs, Amaro.

**PALATE:** Berry fruits, white pepper, lively mouth feel, succulent. Orange zest, chocolate bullets, then garrigue and earth, sappy and crunchy. Long with good structure for ageing, medium weight, complex but wildly drinkable!



2021

**GRENACHE MATARO**

**McLAREN VALE, S.A.**

70% Grenache 30% Mataro

A mild start to Summer, with only a short heatwave in January, helped keep vines hydrated and berries full. Veraison was later than average, which contributed to a long ripening period. March and April were mild and dry, which slowed down harvest and allowed for full flavour development with excellent natural balance. It was a year for patience in picking and we had time and nice space in the winery.

### WINEMAKING

The fruit was hand-picked and delivered to the winery, March 22 for Grenache, April 9 for Mataro. Gently destemmed and cold crushed to stainless open top fermenters, the varieties in separate batches. We aimed to retain at least 50% of whole berries, keeping cool, then gently warmed to ferment over 2 days. Primary fermentation took place for 8 to 12 days (longer for Mataro). Once the wines were dry, they were pressed to tank where the free run juice and all pressings were combined.

The Mataro was then transferred to 4 to 5 year old French oak hogsheads, the Grenache in 3 to 4 year old French oak puncheons. After 8 months in Oak, we transferred both wines and co-blended in stainless, leaving for a period of 2 months. The wine was bottled at night following a micro screen filtration, on February 3, 2022. This wine is sealed under Stelvin screwcap

### ◆ FOOD MATCH ◆

Very versatile with pasta. Meat; Spaghetti with chicken (or pork) meatballs in tomato sauce, good olive oil. Vegetarian; field mushrooms with tube pasta, kale, basil, parmesan.

Or our favourite... Veal Parmigiana with a crunchy salad

### ◆ CELLARING ◆

Drink up until 2030.

### ◆ WINE ANALYSIS ◆

Alcohol 14.5% ~ pH 3.5 ~ Total acidity 6.4g/L

Vegan Friendly Wine. Certified Carbon Neutral Wine.