



MCDGRENACHE

COLOUR

Brick red with deep crimson hues

NOSE

Easily identified aromas of perfumed spices, cherry cola, red fruits, and a hint of savoury meats flood the nose

PALATE

Flavours of dark cherries, subtle smokiness, licorice, and tar. The gentle tannins and the time spent in older large oak casks providing the final polish and precision the wine reflects

WINE MAKING

Everyone who knows Kevin, understands his passion for old vine Grenache. Named in honour of Kevin's maternal Grandfather, Maurice Charlie Duke. Despite losing much of the Clare Valley's precious Grenache resources back in the 1980s during the government sponsored vine pull scheme, small blocks remain with the MCD sourced from a single vineyard in Sevenhill. The single parcel was sorted and crushed to a small open topped fermenter, gently pumped over and once dry was allowed a few days on skins to all come together. Basket pressing to seasoned French oak hogsheads, the effects of oak on Woodvale's Grenache providing more of a softening and clarifying effect rather than an overt influence.

FOOD PAIRING

Don't be afraid to bring out the Grenache at your next barbeque

VINTAGE NOTES

A cool and elegant vintage, with limited rainfall between December and March. Ripening was slow with the deepening autumn weather perfect in allowing the vineyards to be harvested at the perfect Baume'.

QUICK NOTES

VINTAGE
2021

WINEMAKERS
Kevin Mitchell

GRAPE VARIETY
Grenache

GROWING AREA
Clare valley

ALC %/VOL
14.5%

TITRATABLE ACIDITY
6.25 g/L

PH
3.53

CELLAR POTENTIAL
Drinking beautifully now, the wine will continue to improve until 2030

OAK
Seasoned French oak hogsheads

MATURATION
12 months