

BORN IN THE
BAROSSA

PASSION & CRAFT
Hobbs
BAROSSA RANGES

RAISED IN THE
RANGES

tin lids.



FORTIFIED GRENACHE

BAROSSA RANGES

2004

COLOUR

Deep red

NOSE

Nutty rich, luscious

PALATE

Nuances of Christmas cake

WINEMAKING

Single vineyard grenache that was handpicked then crushed and destemmed. Wild yeast was added to an open vat ferment before the addition of 18-year-old brandy spirit. The grenache was then pressed into second use French oak barrels before leaving to mature over 15 years in French oak.

FOOD PAIRING

This aged, fortified wine has developed a complexity of intense nutty and fruity flavour layers that pair beautifully with so many delicious dishes, from start to finish.

Serve this wine slightly chilled pre dinner especially on those warmer summer evenings.

Savoury - amazing with duck or venison in a dark cherry or berry sauce.

Sweet - exceptional served with a delicious crème brûlée. But let's face it who can resist sipping this wine with a dark, bitter chocolate or a chocolate truffle or two.

Cheese - contrast with the salty flavours of a perfect Stilton Blue or sit back and relax with an aged cheddar.

QUICK NOTES

VINTAGE

2004

WINEMAKERS

Peter Schell
Allison Hobbs
Greg Hobbs

GRAPE VARIETY

100% Grenache

BOTTLED

August 2022

GROWING AREA

Barossa

ALC %/VOL

19.0 % v/v

TITRITABLE ACIDITY

6.9 g/l

PH

3.31

CELLAR POTENTIAL

Unlimited

OAK

French oak 300L Hogsheads

MATURATION

15+ years

