

# 2022 ORGANIC GRENACHE

## WINEMAKER'S COMMENTS

The 2022 Grenache is the third wine of a collaboration with M.Chapoutier's organic vineyards in the Landsborough Valley in the western Pyrenees region. These selected hand-picked grapes were destemmed and then fermented in a three-tonne open fermenter for 11 days before pressing and undergoing secondary fermentation and maturation in oak barriques for 8 months.

### *Region*

Pyrenees, Western  
Victoria, Australia

### *Grape Varieties*

100% Organic Grenache

### *Colour*

Cherry red colour.

### *Cellaring*

Can be enjoyed now or cellared with confidence for 5 years.

### *Aroma*

A vibrant nose of raspberries, red cherries and pot-pourri.

### *Technical Details*

Alcohol: 14.4%  
Total Acidity: 6.00 g/L  
pH: 3.52

### *Flavour*

A classic medium bodied Grenache with raspberry fruit, herbs and cherry ripe all featuring in a long, seamless smooth palate finishing with fine silky tannins.

