



GRENACHE 2022

VINTAGE CONDITIONS 2022 vintage was excellent across the regions of South Australia with good winter rainfall, a mild growing season, and no prolonged heat waves. The early half of the growing season saw cooler-than-average conditions, before warming up near the beginning of summer. In the lead up to harvest, it was dry, and temperatures were mild, allowing the fruit to evenly ripen. Winemakers observed a steady increase in maturity at the vineyards, and made picking and scheduling decisions to achieve optimum ripeness, and flavour expression.

WINEMAKING Following fermentation, the Free-Run and Pressings from the Grenache were kept separate to ensure only soft and supple tannins were extracted into the Free-run component which makes up the most significant proportion of this blend. The blended wine has been matured on oak to give a background influence only.

COLOUR Vibrant with red and purple hues

AROMA Floral violets, ripe raspberries and cherry-ripe with hints of cinnamon

PALATE A lighter bodied style with soft red berry fruits, candied notes and naturally low tannins.

WINE ANALYSIS Alc/Vol: 14.5%, pH:3.6, Acidity: 4.76

WINEMAKER Leisha Munro

THE HIDDEN SEA is a premium wine company making wines that matter for people who care. For every bottle of The Hidden Sea sold, we remove and recycle the equivalent of 10 plastic bottles from the ocean.