

LONGHOP

ESTD 2005

Old Vine Grenache

2022

ADELAIDE PLAINS



OUR STORY

Sourcing precious old vine survival plantings of the 1950s, and coupled with our non-interventional approach to winemaking, Longhop Wines found it's provenance in handcrafting the rich, generous and full flavours of yesteryear. We create expressive wines showcasing, fruit, season and birth place.

THE CRAFT

Cold soak prior to whole berry and partial whole bunch ferment in five ton open top fermenters, soft pump overs and minimal hand plunging. On skins for seven days. Gentle basket pressing ensures delicate fruit balance is maintained. Matured in 20% French oak, 80% tank, one racking prior to bottling.

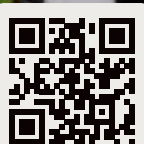
TASTING NOTE

Fruit from Gawler River and Angle Vale (Spanish & French clones). Medium bodied with morello cherries, raspberry and plush plum fruits. Impressive depth, fine grain sweet tannin. Shows freshness and pure varietal clarity with a satisfying lifted perfume finish. Drink now to 7+ years.



TECHNICAL NOTES

Region:	Adelaide Plains
Vineyards:	Angle Vale—Red clay/loams over broken limestone Gawler River—Gawler River Alluvium
Alc/Vol:	14.5%
Age of Vines:	40+ years
Production:	<ul style="list-style-type: none">• No fining agents used• No animal based agents used• Vegan friendly
Minimal Sulphur:	TSO ² 59 mg/l at bottling



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