
SCHWARZ WINE CO.

BAROSSA VALLEY

Meta Grenache



Vintage: 2022

Varietal: Grenache

Alcohol: 14%

Region: Barossa Valley

Growers: Mark Schwarz

Production: 415 dozen

Food Pairing: Chicken Tikka Masala

Reviews & Awards: 95 Points

Wonderfully complex and engaging, the bouquet shows dark berry, bay leaf, cured meat and toasted almond notes, leading to a gorgeously supple palate that's expansive and persistent. Well supported by refined texture and fine-grained tannins, finishing long and structured.

January 2023 Sam Kim – Wine Orbit

Tasting notes:

As fine and elegant as ever, a Grenache for Pinot drinkers. Deep ruby in colour, leading with beetroots, stewed rhubarb, Turkish delight, and the whole bunch component contributing peppercorns. A little talc mineral in there too, plus elements of cola and raspberry lollies. Light and bright on the palate with fine succulent tannins, easy to drink but maintains its presence, with nice length on the finish giving it an air of seriousness.

Tasting note by Felix Riley – founder of Felixir

Jason's Notes:

In crafting the 2022 Meta Grenache, 74% of the grapes were sourced from our Thiele Road Grenache vineyard in Bethany, a historical plot planted in 1941. On 14th March, 2022, this fruit was handpicked and underwent a distinctive 100% whole bunch fermentation. The grapes were sealed in open fermenters, immersed in dry ice, and subjected to a carbonic maceration process initiated by the wild yeast present on the fruit. After 12 days, the lid was removed, and gentle foot stomping, involving my children, continued, alongside tender pump-overs, for an additional 5-9 days before pressing. Half the wine rested in tanks, while the other half matured in old French oak to soften tannins. The Thiele Road component anchors the wine, infusing it with earthy, smoky nuances and a refined tannin structure. Two additional portions, including 90-year-old bush vine Grenache and a vineyard from the 1960s, were blended.

These parcels were blended in July 2022, and bottled on 29th September, 2022, with no filtration or fining.