
SCHWARZ WINE CO.

BAROSSA VALLEY

Thiele Road Grenache



Vintage: 2023

Varietal: Grenache, Single Vineyard

Alcohol: 14.2 %

Region: Barossa Valley, Bethany

Growers: Pauline Schwarz & Mark Schwarz

Production: 173 dozen

Food Pairing: Creamy cauliflower and blue cheese pappardelle

Reviews & Awards: Coming Soon!

Tasting notes:

Vibrant ruby in the glass, perfumed and pretty with a nose of bramble, crushed flower petals and deli meats. The tannins are what define this wine – poised, fine and crisp, though fruit is front and centre this release. Raspberry and black cherry flow alongside star anise and five spice, with some lower toned notes of earth and an umami/bonox quality. A medium bodied and pure expression of Grenache, with those fine tannins closing the finish with fantastic length.

Tasting note by Felix Riley – founder of Felixir

Jason's Notes:

The Thiele Road Grenache vineyard in Bethany was planted by Jason's great-uncle in 1941 and is owned by the Schwarz family.

The Thiele Road Grenache fruit was picked on the cool morning of the 29th March 2023. 30% of the fruit was left as whole bunch clusters in the fermenters. Dry ice and lids were placed on the fermenters and natural fermentation started after seven days. Soft pump overs were carried out daily with foot stomping of the whole clusters occurring towards the end of primary fermentation. The wine was pressed after 34 days on skins and racked to seasoned French oak puncheons to undergo malolactic fermentation.

The finished wine was blended early November and bottled late November. No fining or filtration was used.