



THE G

2022 GRENACHE

Grenache is part of our DNA at Teusner. It's in our blood. The first wine we ever made, 2002 Joshua, 65% Grenache. Our mates said we were mad - "no one even knows what Grenache is, you'll never sell it" they told us. Didn't matter. Made it anyway. Now one of our signature wines. Love the stuff. Over 130 years of provenance in the Barossa can't be wrong. Surely?"

Enjoy "The G"!

VINTAGE

The quality of the Grenache was excellent from the 2022 vintage, with the wines displaying a wonderful aromatic quality, with vibrant and lifted fruit flavours. Windy conditions at flowering tempered fruit set on the Grenache, balancing the crop potential following the excellent winter and early spring rainfall. Relatively modest yields and sound ripening conditions allowed us to pick when required to ensure the fruit retained a brilliant vitality and freshness, without being over ripe. As a result, this wine is only just medium bodied, which, when combined with the bright acidity and the complex but fresh aromatic makes it such a refreshing and enjoyable drink that can be enjoyed with almost any food!

TASTING

Sourced from vineyards located around the perimeter of almost the entire valley! The increasing elevations of many of these locations brings cooler nights and impacts the grapes to enhance bright acidities and freshness with supporting, but not intrusive tannin. The benefit of sourcing from all over the valley is complexity.

We tend to get the bright fresh Asian/North African spices from the deep sands, lifted red summer fruits from the northern red clays and savoury richness from the southern loams. Climatically these sub regions are also quite distinct from each other which helps build the complexity in the wine.

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A handwritten signature in gold ink, reading 'Kym Teusner'.

KYM TEUSNER • WINEMAKER

VARIETY	60% Cabernet 40% Sauvignon
SUB-REGIONS	Ebenezer, Williamstown, Seppeltsfield and Tanunda
HARVEST	March & April
MATURATION	Matured for 10mths in a mix of seasoned French hogsheads and puncheons
ANALYSIS	pH 3.45 TA 5.6 g/L 14.6% ALC/VOL
CELLAR	5+ years