

MARGARET RIVER



CHURCHVIEW
— MARGARET RIVER —

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SOLI GRENACHE

COLOR:

Bright ruby red

NOSE:

Bursting with vibrant red fruits—raspberry, strawberry, and cranberry

PALATE:

Hints of forest fruits and floors are captivating and add some depth to the wine. Fresh, vibrant, and delicious with approachable tannins and acidity. A drink now styled Grenache.

VINTAGE:

A slow start to the summer predicted a later harvest; however, the conditions became optimal and allowed the grapes to ripen up beautifully with awesome concentrated fruit flavours. A smooth and successful vintage with some delicious flavour varieties.

WINEMAKING:

Obtaining Certified Organic Qualifications in 2020, all estate fruits are grown under strict organic principles without the use of toxic chemicals.

Machine-harvested fruit, with the addition of some hand-picked whole bunches. Fermented in open-fermenters allows us to manage the extraction with careful hand-plunging of the fruit. After ten days on the skins, the fruit was pressed into a tank to finish fermenting. The wine was then aged in old, large-format barrels with the aim of keeping the wine's freshness intact.

VINTAGE: 2023

ALC: 14.0%

STANDARD DRINKS: 8.3

CELLARING: 8 Years

