

TIM GRAMP
— WINES —



Tim Gramp Watervale Grenache 2014

STYLE

Specifically produced as a food wine – medium bodied and easy drinking, yet with vibrant character. Particularly suited to spicy food and a wide cross section of Mediterranean

VITICULTURE

The fruit was sourced off an 88 year old, dry grown, single site vineyard in the famous Watervale region. Soil profile is red loam over limestone. Yield was 1.5 tonnes/acre.

VINIFICATION

Mild heat days and cool nights from mid February to April provided ideal ripening conditions, allowing good flavour development. The grapes were hand picked in early April and fermented on skins through to dryness in static stainless steel fermenters. Traditional basket pressing helped to give the wine good mid palate structure and length of flavour. Alcohol 15.0% v/v.

TASTING NOTES

The fruit for this wine was sourced from an 88 year old, dry grown, single site vineyard in the famous region of Watervale. This is a fruit dominated style of wine, exhibiting vivid aromas of rose petal and violets, with a touch of spice. Juicy berry flavours are evident on the palate, balanced with fine tannins and finishing with enticing length – a result of time honoured basket pressing. This unoaked wine is best enjoyed in its youth as a versatile food accompaniment. Short term cellaring of 4 – 6 years will add some complexity.