



**Colour:**  
Brilliant Garnet Red with a cherry center

**Nose:**  
Raspberries and strawberries with hints of plum underpinned with spicy savory darkness.

**Palate:**  
A deceptively full palate exhibiting rich bright full summer fruits and spicy complexity. Lovely lilted balance between silky tannins bright acid and a lengthy slightly spicy finish.

Barossa Valley GRENACHE  
NOIR  
2019

I've chosen to call this little beauty Grenache Noir as it encompasses my first steps in a quest to capture 'Burgophile' sensibilities from Old Vine Barossa Grenache. We have a unique resource that to my mild embarrassment I have overlooked for the many years I have managed the families Stone Well block. The joy available from the 1923 plantings have gone largely overlooked as I tried to make a more muscular and heavier

wine than to be honest these vines were able to give while still retaining their unique purity of varietal expression. 3 (or so) tonnes of 'Survivor' Vine Grenache was Handpicked in mid April 2019. 33% of the fruit was whole bunch layered in the bottom of each small batch fermenter before field de-stemming the rest of the pick on top. Wild or more accurately indigenous ferment kicked off after a couple of days so during this time we 'wet the cap' with 3 pump overs per day. Once active, this was substituted with careful hand plunging 3 times a day (not disturbing the whole bunch on the bottom) - pushing the cap down. The Grenache spent 21 days in active ferment with cooling as needed by pumping over to maintain a low temperature run. At day 9 Plunging was taken to the bottom and the whole bunch worked in earnest to start removing the berries from the stalk. Once the Ferment stopped capping it was covered down and given another 2 weeks passive skin contact without movement. The Grenache was then Basket Pressed in a single batch and filled to predominantly Old French Oak Hogsheads on Full Gross Lees. Following completion of Malolactic the 2019 Grenache Noir spent a combined 12 months maturation on lees, going from tank to seasoned French oak and back to tank before triple racking over a period of 6 months. The Grenache was bottled without filtration and released in January 2022. The final flourish for this baby is an illustration by my wife Nicki. Quirky as hell but totally appropriate!

