



# MARION VINEYARD

## GRENACHE SHIRAZ ADELAIDE 2015

*REGION:* Adelaide

*VARIETIES:* Grenache (90%) Shiraz (10%)

*SKIN CONTACT:* 7 days

*OAK TREATMENT:* 20% new French oak, 80% seasoned French oak

*BARREL MATURATION:* 6 months

*BOTTLE WEIGHT:* 1.66 kg

*CASE WEIGHT:* 10.4 kg

*BOTTLE BARCODE:* 9314 7330 0198 4

*WINEMAKERS:* James Mungall & Ben Heide

*ALC/VOL:* 14.5%

*pH:* 3.41

*TITRATABLE ACID:* 6.0 g/L

*RESIDUAL SUGAR:* 1.8 g/L

*CLOSURE TYPE:* Natural cork

*CASE CONFIGURATION:* Stand-up 6

*PALLET CONFIGURATION:* 20 cases /layer, 4 layers /pallet

*CASE BARCODE:*

*CELLARING POTENTIAL:* 10 years

### *REGION/VINEYARD*

The city of Marion was once known as the 'Garden of Adelaide', with the rich fertile soils producing vegetables, fruits and grapes. By the 1950s population growth and the demand for housing saw much of the land converted to residential allotments and dwellings. Now well over 100 years old, the Marion Vineyard is the world's oldest commercial, urban vineyard and one of the few remaining glimpses into the city's agricultural past.

### *VINTAGE*

A near perfect growing season led to an exceptional vintage. Winter rains and mild spring provided ideal growing conditions. January started hot but relief came in the form of rain and cool temperatures. The mild weather remained throughout vintage resulting in fruit with high natural acidity and incredible flavour and colour concentration.

### *VINIFICATION*

When optimal flavour and tannin ripeness was reached the Shiraz and Grenache were hand picked, crushed and co-fermented as an expression of the famous Marion Vineyard site rather than varietal expression. Once complete, the ferment was transferred to a mix of 20% new and 80% seasoned French oak for 15 months.

