SECTION 181

SINGLE VINEYARD GRENACHE
MCLAREN VALE
2015

SUB-REGION: Tatachilla	*ALC/VOL:* 14.5%
VARIETIES: Grenache	*pH:* 3.46
SKIN CONTACT: 7 days	*TITRATABLE ACID:* 6.3 g/L
OAK TREATMENT: Seasoned French oak demi muids	*RESIDUAL SUGAR:* 1.3 g/L
BARREL MATURATION: 12 months	*CLOSURE TYPE:* Natural cork
BOTTLE WEIGHT: 1.61 kg	*CASE CONFIGURATION:* Stand-up 6
CASE WEIGHT: 9.9 kg	*PALLET CONFIGURATION:* 24 cases /layer, 4 layers /pallet
BOTTLE BARCODE: 9314 7330 0252 3	*CASE BARCODE:*
WINEMAKERS: James Mungall & Ben Heide	*CELLARING POTENTIAL:* 10+ years

VINEYARD

Located less than 4km from the Gulf of St Vincent, the Tatachilla vineyard's climate is slightly cooler due to the prevailing sea breezes. The soil is characterised as yellow and buff sandstone, pebbly sandstone and clay, providing ideal conditions for the old, dry grown Grenache vines with an average age of 50 years.

VINTAGE

The season started well with above average rainfall in July before drying up in August. Warm conditions with below average spring rain brought budburst on early with ideal conditions for flowering and fruit set. A mild summer with a few bursts of heat in January before a week of rain gave the vines a refreshing drink and got veraison underway. Ideal ripening conditions persisted through a mild February and into harvest. The dry conditions meant yields were low but the quality is outstanding across both white and red varieties.

VINIFICATION

Harvested at optimal flavour and tannin ripeness, the fruit was hand picked before being transferred to the historic Patritti winery at Dover Gardens. The fruit was fermented in small batches, with a small percentage fermented as whole bunches, to bring out the individual characters. Left on skins for seven days, the ferments were regularly tasted to ensure the resulting wine was soft and not over extracted. Using a gentle hand the ferments were pressed, blended then transferred to seasoned 600 litre French demi muid barrels for twelve months adding complexity to the finished wine.