



SECTION 181

SINGLE VINEYARD GRENACHE MCLAREN VALE 2016

SUB-REGION: Tatchilla

VARIETIES: Grenache

SKIN CONTACT: 7 days

OAK TREATMENT: Seasoned French oak demi muids

BARREL MATURATION: 12 months

BOTTLE WEIGHT: 1.61 kg

CASE WEIGHT: 9.9 kg

BOTTLE BARCODE: 9314 7330 0252 3

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 14.5%

pH: 3.52

TITRATABLE ACID: 5.6 g/L

RESIDUAL SUGAR: Dry

CLOSURE TYPE: Natural cork

CASE CONFIGURATION: Stand-up 6

PALLET CONFIGURATION: 24 cases /layer, 4 layers /pallet

CASE BARCODE:

CELLARING POTENTIAL: 10+ years

VINEYARD

Located less than 4km from the Gulf of St Vincent, the Tatchilla 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 mild with below average rainfall before well timed rain in January. Yields were above average across more varieties with reds from this vintage showing ideal fruit flavour, acid and tannin balance. 2016 is considered by many to be the best 'all-round' vintage for some time.

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.

