

# 2015 LES AMIS

## WINEMAKER'S DIARY

### VARIETIES

100% Grenache

### DISTRICT

Greenock (Slade Vineyard - easterly aspect, dry grown)

### HARVEST

20 March, 2015

### pH

3.33

### ACIDITY

6.12g/L

### ALCOHOL

15.5%

### VINIFICATION

After hand-harvesting on 20 March, 2015 this small batch of fruit was de-stemmed into a single cement vat where it spent 8 days, pumped over twice daily, before being gently basket pressed directly into new French oak barriques. After 24 months maturation the barrels were carefully racked and assembled for bottling. The wine was left to settle and bottled on 1 March, 2017 without the use of fining or filtration.

Purity, intensity and finesse – Les Amis is a testament to the persistence of our expert, multi-generational, grape growers and what the greatest terroirs can impart.

Grenache has been a stalwart variety of the Barossa for more than 150 years, ideally suited to the Mediterranean climate and ancient soils.

Sourced from the devigorated soils of western Greenock, the concentration, poise and elegance of this single vineyard Grenache is perfectly balanced and characteristic of this unique terroir.

*Les Amis translates from the French as The Friends.*

### VINTAGE CONDITIONS

Above average rains in 2014 filled the soil profile. This was followed by a helpful deluge for dry grown vineyards in January 2015. Generally dry for the remainder of the vintage, warm days and cool nights created the perfect ripening conditions.

### TASTING NOTE

Possessing a dense, saturated ruby purple hue, the delicate scents of Chinese five-spice, smoke, white flowers and roasted herbs, precede a dense brooding core of black cherry, coal and scorched earth. Savoury and elegant in its youth, Les Amis will yield layers of complexity as it cellars well into the next decade.

