

HARRIS VINEYARD GRENACHE 2022



TORBRECK

BAROSSA VALLEY



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THE HARRIS VINEYARD, PLANTED TO GRENACHE IN 2002, CELEBRATES THE TRADITIONAL BUSH VINE GROWING METHODS OF THE BAROSSA VALLEY PIONEERING GRAPE GROWERS

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This single site Grenache comes from the Harris Vineyard located in Marananga on the western ridge of the Barossa Valley. Grown as bush vines in iron stone rich brown loam and clay soils the resulting wine is highly expressive with fragrant aromatics, tension and balance.

A bush vine is a grapevine without a trellis and is pruned to form a “goblet” shape, to separate the bunches of fruit. Low to the ground these vines benefit from the warmth of the earth to create an ideal ripening condition. Grenache is best suited to this bush vine growing technique because of the upright orientation of its shoots.

VINTAGE

The 2022 vintage was characterised by above average winter rains making up for a dry autumn, leading to full canopies and healthy vines for the harvest. A severe hail storm across some parts of the Valley in late October resulted in lower average yields.

The summer was remarkably mild with very few days above 30 degrees. Slow ripening in the cooler conditions made for a gentle and drawn out vintage season, resulting in wines with higher natural acidity, rich colours and fine tannins. The wines from 2022 will reward those patient enough to cellar them away.

TASTING

Deep crimson with profound red and blueberry fruits reminiscent of Marananga Grenache from ironstone soils and deep clays. Overt fruits rise from the glass such as wild raspberry, mulberry and dried red currants balanced by savoury accents of sarsaparilla, star anise, liquorice, sandalwood and wild thyme. The palate is round, generous, yet firm with tight long tannins from low yielding old vine Grenache. Match with game meats or rich vegetarian dishes such as eggplant parmigiana and cellar for up to 10 years.

VARIETY:	100% Grenache
VINEYARD:	Harris
SUB-REGION:	Marananga
HARVEST:	7 th April 2022
MATURATION:	18 months in 2400 litre French oak foudré
ANALYSIS:	AlcVol 15% pH 3.50 Acidity 5.14g/L
COLOUR:	Deep crimson with aubergine hues
AROMA:	Lifted aromatics of red and blue fruits, mulberry, red plum, redcurrant and a hint of liquorice
PALATE:	Full bodied, firm palate with plump fruit weight leading to a core of tight and long old vine Grenache tannins
CELLAR:	Up to 10 years
