



2021

GRENACHE

'Granite'

Vineyard

Easily the most unique vineyard we pick grapes from. Strikingly beautiful at 350m above sea level, the vineyard sits on a steep north facing slope in the middle of nowhere. Bush vines sprawl across the bare land and remain unirrigated, with fruit sitting just above the ground.

Due to the elevation and high winds the vineyard needs minimal sprays and there are no herbicides or pesticides used. Throughout the vineyard large granite rocks punctuate the gravelly loam top soil. In a few places the grapes themselves rest on top of these granite rocks which sit just under the vine. There isn't a vineyard we have seen that is anything like this and the resulting wine expression of that.

Winemaking

Naturally fermented, pumped over once a day and fermented cool to retain aroma. Fermented with the addition of 10-20% whole bunches which provide both structure and aromatics. The wine was then pressed into a 675L amphora and 2-3 year old oak barrels where it matured for 11 months prior to bottling un-fined and un-filtered.

Taste

Its delicate, elegant, perfumed but has beautiful structure and length. Poise and refined power in the same bottle. Flavours of cherry, campari, rhubarb and cranberries and forest floor.

Winery

Variety: Grenache
Vessel: 225L Barrique/ Amphora
MLF: Yes, monthly battonage
Time: 10 months in vessel
Closure: Diam 10s / Wax
Fining: None (Vegan Friendly)
Alc: 13.5%
Sorting: Hand pick, bunch sorting
berry sorting.

Vineyard

Soil: Granite
Elevation: 350m
Sub Region: Ferguson Valley, Geographe
Vine Age: 25 years
Vines: Bushvine
Picks: Two, 8 days apart

LUCK · ART · SCIENCE

