



## Vinrock Grenache 2016

This most adaptable of reds is known for its deep red colour and savoury strawberry & cherry flavours. The McLaren Vale region seems to particularly suit the variety. Grenache originates from Southern Europe where it is known as 'Garnacha' in Spain and 'Grenache' in France ...so it depends on whether you 'Si' or 'Oui'.

**Block:** Block 9-12 **Soil Type:** Heavy black cracking clay loam

**Clone:** Old vine

**Vine spacing:** 1.8 metres by 3 metres

**Vine density:** 749 vines per acre

**Trellis system:** 2 wire vertical

**Distance from the coast:** 3 kilometres

**Vintage summary :** 2016 Vintage in the Vale was another excellent one, with a warm Spring leading to a mild & lengthy ripening period over late Summer & Autumn. These favourable conditions gave time for balanced natural acidity , colours and flavour to develop in the bunches.

**Harvest Date:** early March

**Sugar at Harvest:** 14.4 Baume

**Winemaking:** The grapes were crushed and then fermented in 5 tonne open fermenters for a total of 8 days. The fermentation cap management program was adjusted towards the end of this period to avoid extraction of any harsher tannins. After gentle pressing the free run and the pressing fractions were blended together and then, following 4 days of settling, the wine was racked to oak.

**Oak breakdown:** 100% French oak Hogsheads **Barrel Ageing:** 12 months

32% second use oak, 56% third use oak & 12% fourth use oak

**Bottling Date:** 27/2/2017

89% Grenache 11% Shiraz

**Acidity:** 6.1 g/l **pH:** 3.59

**Alcohol:** 14.3 %

**Residual Sugar:** .33g/l

**Closure:** Screw Cap

**Winemaker:** Michael Fragos

**Viticulturist:** Peter Bolte

**Tasting Note** This Grenache from our Willunga vineyard has a palate full of savoury red & black berry fruits, earth and raspberry leading to a spicy, warm finish.

**Enjoy with:** wood fired pizza, classic aussie bbq, tomato based pasta dishes. Big fruit & soft tannins mean it can **also** handle spicy Asian cuisine without offending.

