



2013 GRENACHE

TURKEY FLAT VINEYARDS BAROSSA VALLEY

100% GRENACHE

OUR STYLE

Inspired by the savoury Grenache of the Old World – darker, tannic, herbaceous & spicy, this lascivious little wonder shows off its suitability for the climate in which it is grown. Its medium-bodied silkiness and chalky tannins have given this style its reputation of being the warm-climate Pinot Noir.

THE 2013 VINTAGE

The 2013 vintage conditions in the Barossa Valley were suited to heat loving Grenache. Low moisture levels combined with a hot summer to concentrate the varietal characters of Grenache.

TASTING NOTES

The wine is one of power, balance and is exceptionally varietal. The nose delivers black fruit and a subtle hint of bracken. The palate follows with a rich body of dark fruit compote and gentle spice, bound by a deep structure and modest oak integration.

ENJOY WITH

Look to Grenache's origins – Spain, Italy & Southern France for food pairing inspiration; tapas, lamb, tomato-rich dishes, food to be eaten in the sun, the wine cooled just slightly on that hot Summers day. This darker style also pairs exceptionally well with steak, particularly when aged.

OUR WINEMAKING

Initial fermentation followed with 50% of the stems added back to the crushed fruit, giving the wine a gentle lift. Maturation took place in a combination of neutral oak Foudre and 20% new Burgundian barrels to add structure, delicately.

TECHNICAL SPECIFICATIONS

Harvested:	March 2013
Maturity at Harvest:	14.5° Baumé
Oak Treatment:	12 months maturation in an old French Foudre & 20% new Burgundian hogsheads
Bottled:	December 2014
Cellar:	Up to 10 years
MLF:	Spontaneous in barrels
Alcohol:	14.5%