



2016 GRENACHE

TURKEY FLAT VINEYARDS BAROSSA VALLEY

100% GRENACHE

2017 JIMMY WATSON TROPHY WINNER

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.

THE 2016 VINTAGE

The records continue to tumble with 2016 knocking off 2015 as having our earliest start to vintage with Marsanne being picked on the 28th of January. A dry winter as well as a warm start to spring brought forward both budburst and flowering delivering a vintage a month ahead of schedule. A hot and dry summer caused varieties and vineyards to ripen collectively.

The vineyards inexplicably held together incredibly well 2016. this combined with 30mm of rain in January gave the winery some respite, and allowed the collective quality of 2016 to be very good.

TASTING NOTES

Power.
Balance.
Black fruit.

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

The wine was fermented with 15% whole bunch with half the remaining stems also included in the ferment. Maturation took place in a combination of neutral oak Foudre and 20% second-use Burgundian barrels for 12 months.

TECHNICAL SPECIFICATIONS

Harvested:	February 2016
Maturity at Harvest:	13.8° Baumé
Oak Treatment:	12 months maturation in an old French Foudre & 20% second use Burgundian hogsheads
Bottled:	July 2017
Cellar:	Up to 10 years
MLF:	Spontaneous in barrels
Alcohol:	15.0%