

The Resilient

BAROSSA VALLEY
GRENACHE

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The Grenache vines of the Barossa Valley are some of the oldest in the world –having survived the vine pull scheme of the 1980s, as well as life almost permanently on the wrong side of fashion trends in wine! However, this versatile grape variety has endured to be the most widely planted in the world; partly because it's used in everything from Rose to Fortified, but also because it's a key component (often anonymously) in some of the world's greatest wines.

St. John's Road

MINIMAL INTERVENTION - VEGAN FRIENDLY

VINTAGE 2018

WINEMAKING

Fruit for The Resilient was sourced from four vineyards located throughout the mid to northern Barossa Valley - the Schutz family acreage in Stonewell, the Hampel and Schiller sites in Ebenezer and the St John's Road Resurrection Vineyard, also in Ebenezer. These sub-regions are renowned for high quality production of both Shiraz and Grenache grapes.

Following picking – which occurred between early March and mid April - the Grenache grapes were crushed into 2.5T picking bins and 10T open fermenters. Fermentation took place at mid range temperatures - less than 27 degrees - and went for approximately 10 days. Malolactic fermentation took place in stainless steel tanks before the parcels were barreled down to a combination of new and second-fill French oak Puncheons and Hogsheads for six months maturation. The decision to keep oak influence to a minimum was to accentuate the inherent fruit notes and create a style of Grenache that is bright, fresh and lively. As a result this wine has the benefit of being enjoyed slightly chilled, should you feel inclined.

TASTING NOTES:

Colour: Ruby red core with light pink hues.

Aroma: Bright fruits of strawberry and raspberry, hint of citrus peel and zest. Coffee, milk chocolate, rum and raisin combine to create lifted and intense aromatics.

Palate: Soft and delicate palate of shortbread, vanilla, strawberry and pomegranate. Well balanced with a long, fruit finish. Underlying savoury flavours of black pepper and spice. Medium to light bodied.

Food Match: Stuffed mushrooms with pancetta, shallots and sage.

Cellaring: 5 - 10 years.

ANALYTICS:

Alcohol: 14.5%

Acidity: 5.22 g/L

Sugar: 0.3 g/L

pH: 3.52

Vegan friendly

