

# 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 2019

## WINEMAKING

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Fruit for The Resilient was sourced from three vineyards located throughout the mid to northern Barossa Valley - the John family vineyard in Lights Pass, the Hampel site vineyard in Ebenezer and the 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 9<sup>th</sup> and 18<sup>th</sup> March - the Grenache grapes were crushed into 2.5T open top coffin bins and gently hand plunged. Fermentation took place at moderate temperatures and went for approximately 10 days before the resulting wine was pressed to stainless steel tanks where malolactic fermentation occurred. The parcels were then barreled down to older French oak Puncheons for ten 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 structured.

## TASTING NOTES:

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**Colour:** Ruby red core with light pink hues.

**Aroma:** Bright fruits of strawberry and raspberry, hint of blood orange rind . Subtle notes of liquorice and cinnamon combine to give this wine beautifully lifted and intense aromatics.

**Palate:** Medium bodied and elegant with a delicate palate of wild strawberry and pomegranate. Well balanced with a long, fruit finish. Underlying savoury flavours of white pepper and spice.

**Food Match:** Thai style red duck curry, or slow braised pork belly.

**Cellaring:** 5 - 10 years.

## ANALYTICS:

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**Alcohol:** 14.5%

**TA:** 5.22 g/L

**Sugar:** 0.3 g/L (dry)

**pH:** 3.54

