



**HANDPICKED™
WINES**

2018 Collection Barossa Valley Grenache

- #1 Grenache Huon Hooke Real Reviews
- Old vines
- Juicy fruits



A NOTE FROM THE WINEMAKER

Barossa Grenache is Australia's best kept wine secret. (Sssshh, don't tell anyone!)

SEASON

After being hit by spring frost the vineyard bounced back, albeit with diminished yields. January and February were dry and warm and some hot patches in February put the brakes on ripening. Milder warm weather continued into autumn, allowing good hang time, and our Grenache was harvested in early April with excellent flavours.

WINEMAKING

This wine is from old bush vines at our Watunga Road Vineyard in the heart of the Barossa Valley. The fruit was handpicked and fermented in open fermenters with hand plunging. A small portion was fermented in whole bunches to capture heightened fruit aromas and flavours. The wine was aged in French oak barrels, mostly old so as not to overpower the juicy fruit we love in this wine.

TASTING NOTE

From old bush vines at our Watunga Road Vineyard, this wine is proof, if any were needed, that Grenache and the Barossa were made for each other. Packed with juicy red berry fruits, it has a savoury edge, generous mouthfeel and smooth tannin.

REGION

Watunga Road Vineyard is 12 hectares of Shiraz and Grenache vines in Ebenezer on the Barossa Valley floor. Summers are reliably warm and dry, perfect for the sun-loving Grenache vine. Our old bush vine Grenache was planted in 1975 in classic Barossa soils of deep red-brown loam over clay. These precious old vines are hand-pruned and hand-harvested. Biodynamic fertilisers, green manure crops, mulching and drip irrigation are all part of our commitment to long-term sustainability in Australia's oldest and most-revered wine region.

Food Match

Braised rabbit, roasted spiced quail, paella with chorizo sausage, tomato-based dishes, veal.

Wine Style

Rich & Generous
Textured & Savoury

Service

TEMPERATURE
10-15°C

CELLAR POTENTIAL
2026

