



2017 'The Old Legend' Grenache

Grenache wines of various styles and blends have been produced in the Barossa for over 150 years. The 'Old Legend' pays homage to the Barossa Grenache, allowing the natural style of this varietal to shine. Light yet vibrant in colour with pretty yet complex aromas and an elegant yet textural palate.



VINTAGE

The 2016 calendar year leading up to the 2017 vintage produced the wettest winter for 20 years! This rainfall and associated cooler weather conditions resulted in a delightful slow development across the growing season with flowering and subsequent fruit set 2-3 weeks later than recent vintages. Warm and consistent conditions followed with vines balanced and happy heading towards Christmas. A return to cool weather and rainfall continued the trend of slow development with veraison kicking off 4 weeks later than expected. After one last summer drop of 50mm in early February we got the weather we were looking for with dry conditions and good ripening throughout harvest. The vintage conditions have created outstanding flavour development and natural acidity with the resulting wines showing great poise and balance.

VINEYARD

When founder Keith Hentschke purchased the property, he planted the Grenache block in shallow red brown clay loam soil profile overlaying the limestone to reduce the natural vigour of the vine, allowing vibrancy and intensity to shine in the fruit. The Grenache is selected from a block approximately 300m above sea level (ASL) situated on an easterly facing slope around 500m from Greenock Creek.

WINEMAKING

Components were destemmed on arrival to the winery prior to fermentation. The winemaking was split across three separate fermentations, the major component (60%) was put through an extended maceration lasting a total of 60 days on skins. The second component (20%) was picked late in the season to provide richness and the final component (20%) was picked early in the season and put through a short fermentation with a large portion being whole bunch. All three components were pressed directly to oak and put through natural malolactic fermentation followed by 8 months maturation before blending and bottling in December 2017.

Andrew Quin, Winemaker.

PROFILE

This wine has a hugely complex & very evolving nose, showing various elements at every inhale - traditional aromatics of Turkish Delight & strawberry lead the way on the nose, followed closely by a strong spice & floral lift with specifics of nutmeg, lavender flower, rose oil, star anise, jasmine & quince paste! The palate shows the same level of complexity in flavours & a full, even tannin profile. There is a surprising level of density combined with a true air of elegance to this wine.

REVIEWS & ACCOLADES

James Halliday
2016 - 95 points
2015 - 96 points
2014 - 94 points
2013 - 94 points

VARIETY
100% Grenache

ENJOY
Now, to 2027

HARVEST DATE
24th March 2017

ANALYSIS
Alcohol 14.5
Acid 5.6
pH 3.62

BOTTLED
December 2017