



Old McDonald Grenache 2022

Stephen's interest in Grenache stretches back to the mid-nineties. Upon arriving in McLaren Vale, a preference for making medium bodied wine led Stephen to Grenache and the love affair began. Given the region's warm Mediterranean-climate and proximity to the ocean, Grenache is ideally suited to McLaren Vale and perfectly at home with our food and lifestyle.

Stephen proudly states, whenever given the opportunity, that McLaren Vale Grenache ages more gracefully than Shiraz. Grenache is well on its way to becoming McLaren Vale's most recognised wine and our true wine of place.

THE VINTAGE

The second year of the current La Nina cycle saw a wild, wet winter and spring followed by a mild summer and a dry autumn. Veraison was two weeks behind normal, setting winemakers' teeth on edge. All were keen to get into vintage but were forced to wait, which made for some very clean wineries prior to harvest. Poor flowering due to wild spring weather including high winds, frost and hail led to lower than desired yields. Quality was good due to the long, slow ripening period. Whites retained great acidity and reds developed depth of flavour and complex tannins. A vintage to watch!

WINEMAKING

Variety	Grenache Noir/ Garnacha Tinta / Ganaxa / Cannonau - whatever the name its all the same to us!
Varietal Origin	Sardinia or Spain; an ancient variety with origins that are hotly contested.
Vineyard	Plaisted's vineyard, McLaren Vale. 80 year old 'bush on a wire', dry grown on 50 million year old soils comprised of Maslin Beach sand at an altitude of 80m above ssea level. Farmed by Matt Hatwell.
Process	Hand harvested on the 1st of March and delicately crushed. Fermented in one stainless steel open-top fermenter with regular pump overs, 20% whole bunch. Left on skins for 15 days before a gentle press. Settled in tank for 15 days before transfer to an old French oak vat for malolactic fermentation and extended maturation. Racked twice and bottled without fining, additions, or adjustment on the 8th of February 2023.
Alcohol	14.0%
Ph	3.37
TA	6
Total Sulphur	56ppm



FOR THE SENSES

Flavour Profile

Energised and complex - so typical of McLaren Vale Grenache in a cooler year. The primary aromas are amped and loaded with tension: chorizo and sweet paprika followed by blood orange, pomegranate and Turkish delight. A year for darker flavours: blackberry and dark cherry compote served in a rose garden.

Structure & Texture

A blanket of flavour dialling up the power but delivered with grace and poise by tannins that throw shapes across the palate, starting with squares, progressing to spheres and finally the classic fine talc on a stylish finish that doesn't fade. Medium bodied perfection.

CELLARING

Many, many years of ageing potential, try 15+

SERVING

The protein is easy, but this match is all about the sauce. Try grilled rib eye, or the Mushroom and Haloumi Stack with Bordelaise Sauce from 'MeatSmith' by Andrew McConnell and Troy Wheeler.