



# Basso Garnacha 2022

The idea for a low sulphur, unfiltered Grenache had been bubbling away for a few years and in 2017 access to the right fruit from an old dry-grown vineyard sparked the Basso project to life. From the Latin Bassus, meaning low, in reference to the minimal preservative used in the winemaking, enabling this precious variety to speak clearly of where it is grown.

Medium bodied, warm-climate red wines based on Grenache particularly from McLaren Vale have a well-deserved place on the tables of diners. They offer welcoming aromas and flavours, with a texture often described as European but proudly Australian. They match where and how we live and the food we love to cook and eat.

## THE VINTAGE

The second year of the current La Nina cycle saw a wild, wet winter and spring followed by a mild summer with no heat spikes and a dry autumn. Veraison was two weeks behind normal, setting winemaker's teeth on edge. All were keen to get into the guts of vintage but were forced to wait which made for some very clean wineries prior to harvest. Poor flowering due to wild weather in spring including high winds, frost, and hail lead 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 seek out and keep.

## WINEMAKING

<b>Variety</b>	100% Grenache Noir / Garnacha Tinta / Ganaxa / Cannonau - whatever the name it's all the same to us!
<b>Varietal Origin</b>	Sardinia or Spain; an ancient variety with origins that are hotly contested.
<b>Vineyard</b>	Block 1, Little Branch Vineyard, Blewitt Springs, McLaren Vale
<b>Process</b>	Picked on the 16th of March and crushed with a small percentage of whole bunches left in the bottom of the open top fermenter. Daily pump overs and 14 days on skins before gentle pressing. Transferred after settling to large old French oak vats for malolactic fermentation and extended maturation. Racked twice and bottled, without fining or adjustment on the 7th of February 2023.
<b>Alcohol</b>	14.5%
<b>Ph</b>	3.4
<b>TA</b>	6.1
<b>Total Sulphur</b>	21 ppm

## FOR THE SENSES

<b>Flavour Profile</b>	Dark plum, cocoa, clove and warm spice with kelp, rhubarb, boysenberry, red cherry preserve, and Jamon jumping around the glass and commanding attention. A sanguine, terracotta and petrichor frame supports a finish loaded with pomegranate and signature raspberry. Gateway Grenache ready for willing explorers.
<b>Structure &amp; Texture</b>	There is volume and richness that speaks of luxury. The tannins crunch like apple skin inside a candy shell and coat the roof of the palate. Flavour derived from fruit but also seeds and stems makes the finish luscious and layered.

## CELLARING

Will cellar but delicious now.

## SERVING

Try Joseph Abboud's barbecue in his excellent book, Rumi - Food of Middle Eastern Appearance.

