



Basso Garnacha 2020

The idea for an early-release, low-sulphur, unfiltered Grenache had been bubbling away for a few years and in 2017 access to the right fruit from a dry-grown vineyard, sparked the Basso project into life. From the Latin Bassus, meaning low, Basso is low in additions and speaks clearly of the place from which it comes.

Lighter, warm-climate red wines based on Grenache particularly from McLaren Vale have a growing place on the tables of Australian diners. Youthful and flavoursome wines that match where and how we live and the food we love to make and eat.

THE VINTAGE

How best to describe a vintage in a pandemic? Problematic. A dry start to the season with lower than expected winter and spring rainfall followed by a day of intense heat right on flowering lead to some early anxiety around yields. Fires and the devastation they bring struck around Christmas and many of our growers losing the livelihoods weighed heavy as we went into vintage. Thankfully the days got cooler sooner than anticipated allowing long even ripening. A year to remember and be thankful.

WINEMAKING

Variety	100% Grenache Noir /Garnacha Tinta/ Garnaxa/ Cannonau
Varietal Origin	Sardinia or Spain; an ancient variety with origins that are hotly contested.
Vineyard	McLaren Vale
Process	Harvested at 13.7 Baume, fermented in open top fermenters with daily pump overs, 10 days on skins before gentle pressing, malolactic fermentation followed by maturation in large French oak vats. Racked twice and sent to bottle without filtration on the 8th of February 2021, 24,000 bottles produced.
Alcohol	14%
Ph	3.54
TA	5.0
Total Sulphur	27 ppm

FOR THE SENSES

Flavour Profile	Raspberry liqueur, red apple skin, autumn, dark spice and cinnamon; a seductive perfume that is vibrant. The palate follows through with a very berry freshness from red to blue
Structure & Texture	Youthful and magically medium bodied. Tea like tannins, that are super fine and linger, carry the red fruits. Beautiful.

CELLARING Perfect now but will happily hang around for five years, maybe longer.

SERVING Slow roasted shoulder of lamb with couscous, dates and almonds by Claudia Roden in Med A Cookbook.