



KAY BROTHERS

125
1890-2015
YEARS OF WINE HERITAGE



TASTING NOTES

PRODUCT	2020 Basket Pressed Grenache
PRODUCER	Kay Brothers
COUNTRY	South Australia
REGION	McLaren Vale
GRAPE VARIETY	100% Grenache
ALCOHOL	14.5 % by volume
RESIDUAL SUGAR	3.2g/l
pH	3.43
TOTAL ACIDITY	6.6g/l
CASE PRODUCTION	998 dozen

WINEMAKING

The growing season for vintage 2020 began with good winter rainfall, followed by a dry but cool spring. Unfortunately, fruit set was poor which kept crop levels below average. After a hot December the rest of the summer was cool, and the first 2 days of February received some lovely rain from the North with 31mm recorded in the gauge at Amery. The rain helped fill the dry soil profile and flesh out berries, lifting fruit flavours and enhancing wine quality. Weather conditions for the final ripening period were cool and dry, perfect for flavour development.

The Grenache vineyard has a North-Eastern exposure. Soils are shallow, red sandy loam over complex geology comprising quartz and ironstone gravels, weathered and calcareous sandstone, siltstone, and limestone.

Grapes were hand harvested on the 24th of March 2020. The fruit was then open fermented and hand plunged for 12 days on skins, prior to traditional Basket pressing. The wine matured a further 8 months in seasoned French oak puncheons.

DESCRIPTION

Colour: Bright crimson.

Nose: Lifted pretty aromatics of rose petal and cherries.

Palate: Rich strawberry conserve, morello cherry and spice followed by fine powdery tannin and refreshing acidity. Bright, delicate, and delicious!!

SERVING HINTS

Lighter dishes such as Tapas.