

TASTING NOTES



PRODUCT	2020 Griffon's Key Grenache
PRODUCER	Kay Brothers
COUNTRY	South Australia
REGION	McLaren Vale
GRAPE VARIETY	100% Grenache
ALCOHOL	14.0% by volume
RESIDUAL SUGAR	3.2g/l
pH	3.47
TOTAL ACIDITY	6.2g/l
CASE PRODUCTION	487 x 6-packs

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 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.

The best parcels of hand-picked Grenache were selected from the Amery vineyard. Harvested on the 24th of March 2020 the fruit was open-fermented and hand plunged for 11 days on skins, prior to traditional basket pressing in our 1928 press. The wine matured a further 8 months in aged French oak puncheons.

DESCRIPTION

Colour:	Bright crimson with a violet hue.
Nose:	Alluring aromas of rose petal and violets, dark cherries and dried herbs.
Palate:	Rich and concentrated fruit flavours of strawberry, raspberry and dark cherries. Nice supple acidity and slowly building chalky tannins provide great length. A complex and elegant Grenache!

SERVING	Perfect accompaniment to Duck.
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