



## 2022 OLD VINE GRENACHE

**STYLE** seriously delicious and approachable

**AROMA** musk and raspberry liquorice

**PALATE** a core of vibrant fruit and musk levelled with a lovely creamy savoury note. A hint of stalk brings a freshness to the finish.

**DRINK** enjoy it now while young and fresh or enjoy happily over coming years

**FOOD** think pork banh mi or rich salads like a roasted cherry tomato, feta and chickpea couscous salad or summer panzanella

**VINEYARD** Ashmead family vineyard, Greenock, Barossa Valley

**SOIL** lean soils of red and brown clay mixed with some lighter sandy loams

**SEASON** grenache was as happy as ever in the ripening season for 2022 as we avoided any issues at flowering. We were lucky to receive only a touch of hail which the vines stood up to well. The 2022 vintage was a long and pleasant ride!

**WINEMAKING** the old vine Grenache was hand harvested and upon arrival at the winery we added 18% whole bunch to the open fermenter then destemmed the remaining fruit on top. Carignan (11%) was co-fermented. Rested in seasoned French oak for malolactic fermentation and further time on lees.

MATURATION 8 months in seasoned French oak puncheons

ALC/VOL 14.5%

**WINEMAKER COMMENTS** we are super excited about this unique vineyard and the vibrancy of this wine. Very minimal intervention, but extreme attention to detail, brought this delightful wine together - Cheers, Jules

## SMALLVICTORIESWINE.COM