



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

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