

# Greenock Creek

## VINEYARD & CELLARS

### CASEY'S BLOCK

2018

Harvested from our Seppeltsfield property.  
Soil profile is a free draining sandy red/brown loam.  
Planted 2000.

#### Colour

Cranberry red with brick red hues.

#### Aroma

Cranberries and anise intertwined with earth and roasted meats.

#### Taste

Dark and brooding. The wild blue forest berry fruits flow through the palate adding freshness to the underlying tar and molasses rustic nature of the variety. The gravel, almost metallic structure to the tannins provides balance to the rounded fruit profile and creates a perfect food matching wine.

#### Region

Seppeltsfield Barossa Valley

#### Vineyard

Home Blocks, Radford Road

#### Vinification

Hand harvested and de-stemmed without crushing. Fermented in open slate fermenters for 7-10 days with regular pump overs to maintain a consistent fermentation temperature of 20-22°C.

Drained and basket pressed before transfer to seasoned American oak for 21 months.

Bottled un-filtered and un-fined.

#### Vintage

The 2018 vintage saw consistent winter and spring rains that facilitated an average fruit set with open bunches.

During ripening the weather was warm and dry, resulting in smaller berries with intense colour development.

The wines have strong tannin structure and intensity of fruit that will allow them to age for many years.

#### Alcohol by volume

15%

#### Enjoy with

Venison stew and field mushrooms.

#### Ideal drinking window

4-8 years from release and 10+ years cellaring

