



HEIRLOOM

VINEYARDS

EST. 2004 AUSTRALIA



2023 ANEVO MCLAREN VALE GRENACHE TOURIGA TEMPRANILLO

Heirloom Vineyards was conceived in vintage 2000, when a young winemaking student caught the eye of a silly old wine judge. A love story ensued inspired by two vows: To preserve the best of tradition, the old world of wine and our unique old vineyards and to champion the best clones of each variety planted in the most appropriate sites embracing the principals of organic and biodynamic farming. Seven long vintages of trial and error passed before Heirloom Vineyards could make a wine that was fine enough to pass on to future generations. That is this wine.

The Heirloom Vineyards Anevo Fortress McLaren Vale is a blend of 60% Grenache, 25% Touriga and 15% Tempranillo. Hand tended vines, whole bunch fermented, basket pressed and matured in French oak barrels for 15 months; 20% new French oak.

OUR WINE NOTES

Wine can be a simple sip or a symphony of the senses, a moment of pleasure or an eternity of contemplation. Only the poet can know, so stop thinking and surrender.

COLOUR

Red-purple and opaque, yet with a bright and clean and fresh visage.

AROMA

The three red grape varieties herein all contribute their own personalities to this wine's aromatics: grenache's friendly red boiled-lolly fruits; touriga's raspy blackberry foliage and jam; and from the tempranillo tobacco, laurel, and aniseed. The combination is perfumed and floral, lifted and beguilingly potent.

PALATE

Bright, upright and driven by a line of pert acidity. Along the way that chirpy, friendly grenache cherry and confectionery flavour bounces about. The darker cherry and more herbal fruit flavours of tempranillo are spliced in; and then the blackcurrant and licorice of touriga flood the stage, at which point the entire ensemble comes together - the sum being greater than the parts. There's density and heft, but also a textural and mineral quality, thanks to the powdery and fine tannins.

OVERALL

Whilst deep and powerful this blended red wine also has a pillowy and soft side. Hence there's some versatility with food. A true Iberian would drink this with a strong fish stew, cooked with some cubed chorizo and smoked pimento powder. A long-cooked ratatouille is also a revelation.

Alcohol 14.0% (8.3 Standard Drinks)

WINEMAKERS Elena Brooks & Alexandra Haselich

heirloomvineyards.com.au