

## BLEASDALE

EST 1850

# 2022 THE WILD FIG SHIRAZ GRENACHE MOURVEDRE

Bleasdale continues to showcase the ability of Langhorne Creek to produce quality individualistic wines. Shiraz and Grenache were originally grown in Langhorne Creek for fortified winemaking but are proving to be excellent for table wine. Nurtured from small parcels into a vibrant, delicious drink.

A medium weight red wine with lifted blueberry fruit and cherry cola notes, wild thyme, star anise, savoury and earthy characters. Depth and personality from the Shiraz with notes of rain on hot gravel, clove and citrus. Lifted fruit flavour with a fine chalky finish. Perfect when watching a summer thunderstorm.

#### **VINEYARD**

Estate Vineyard and Specialist Growers Langhorne Creek, South Australia

#### HARVEST DATES AND BAUMÉ

8th March - 19th March 2022

12.4 - 14.4

#### **VARIETIES**

Shiraz (67%), Grenache (26%) and Mourvèdre (7%)

#### **BOTTLING DATE**

24th January 2023

#### **CELLARING POTENTIAL**

Drinking well now until 2028

#### WINEMAKING TECHNIQUES

Shiraz and Grenache de-stemmed together to open fermenters for a short pre-ferment maceration. Gentle pump overs initially, increasing to 4 times daily with ferment peak at 30°C. Drained & pressed after 12-14 days, settled for 24 hours before racking to tank and oak for maturation. Further blending with select parcels before bottling

#### **OAK MATURATION**

6 months in aged French oak puncheons and stainless steel to retain freshness

### **WINE ANALYSIS**

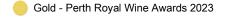
Alcohol: 13.5% alc/vol Titratable acidity: 6.1g/L

pH: 3.46

#### SUGGESTED FOOD PAIRING

Best served approximately 15 - 16°C. Flame grilled eggplant with tomatoes or chicken skewers





Silver - Royal Adelaide Wine Show 2023

Silver - Royal Queensland Wine Awards 2023

95 Points James Halliday Wine Companion 2024 Edition

