

TARRAWATTA

2020 Ambervale Grenache

Winemaking

All of our grapes are hand picked and sorted in the vineyard. Each block is pick individually in 1 or 2 passes depending on ripeness. Each individual pick is destemmed and transferred to small open fermenters holding less than 3 tonnes. Fermentation is carried out completely by indigenous yeast and aided by daily pigeage up until fermentation starts and pump-overs until fermentation is complete. Our aim is to gently extract flavour/colour compounds and tannins from the grape skins. Once fermentation was complete the single fermenters were gently basket pressed and the wine was transferred to French oak barrels.

Sourced from our single Grenache block planted in the late 1960's which has never been irrigated to the best of our knowledge.

Matured older large format French oak barrels.

Back label copy

The old, dry-grown vines in our Ambervale vineyard were planted in the late 1960s and have consistently provided fruit for some of our best wines. We have a great fondness for Grenache because of its resilience and grace and are delighted with this distinct expression. The 2020 vintage was another challenging growing season resulting in tiny yields of concentrated fruit. Aged in one single seasoned French oak hogshead.

Winemaker: Craig Isbel

Viticulturalist: Nick Radford

GI: Eden Valley (northern)

Soil Type: Red/brown loam over friable red prismatic clay and weathered rock

Alc: 14.8% **PH:** 3.35 **TA:** 4.78

Make: 65 cases (6 bottle)

Release date: 01/05/2023

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