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ORIGINAL

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OPEN RANGE GRENACHE

Winemaker
Will Shields

Region
Clare Valley

Bright, lifted fresh cherry, and fragrant strawberry, with notes of freshly baked biscuits. The palate is elegant and beautifully balanced. A sweet core of cherry fruit and fine silky tannins. An exceptionally bright, fresh and long palate.

Background Story

'Open Range' - Sourced from 100-year-old vines and honouring the site's original name.

Vintage

Reasonable winter rainfalls and a mild spring set the vines up well for the summer ripening period. The summer months were very dry, and without any heatwaves. These mild conditions were ideal for the ripening process. This allowed us to monitor the flavour development slowly, and pick at the optimal ripeness.

Winemaking

Selectively harvested on the 16th March, 2021 from vines planted in 1920. Whole berries were loaded directly into an open slate fermenter. The fruit was then left to 'soak' for four days before yeast inoculation. Cap management via twice daily, hand plunging, ensured a gentle extraction. Six days post-harvest, the wine was pressed off skins using a basket press.

Fermentation was completed in tank, prior to being transferred to older French Oak Puncheons and Hogsheads. Minimal racking occurred throughout its time in barrel, with the aim of minimising excessive texture to the palate. The wine remained in barrel for approximately 12 months, followed by minimal filtration and bottling.

Vintage: 2021

Alcohol: 14.5%

Standard drinks: 8.6

Acidity: 5.45 g/L

pH: 3.47

Bottled: July 2022

