

SOS Grenache 2023

Alc/vol. 14.1%, 500 dozen

Heathcote Grenache from Camel Range

Packing in the berries by the basketful a juicy wine with the intensity of a fruit cake.

Eat: Barbequed sausages. Roasted beets tossed with bitter leaves and fresh cheese

At the northern end of the Heathcote GI, the climate is truly continental, with hot days and cool nights. These warm days ripen Grenache with ease, building layers of flavour.

The 2023 fruit was harvested in the last week of March, following a burst of hotter weather toward the end of ripening. After destemming, the must fermented on skins for nine days before pressing.

Inspired by the great producers of the Southern Rhône, this wine is fresh and expressive in its early life. The tannins integrate into the fruit and the dried herbs become more apparent as it ages.

Rose petals drift over dried fruit, mingling with violets and a touch of Turkish delight. The deep, juicy palate brims with berries and dark cherries. The finish wraps it all up like a warm hug of sweet chocolate tannins.

