CARPENTER ROCKS





Vintage // 2021

The Story:

13 - lucky for some. Not so for the SS ADMELLA, famously wrecked at *CARPENTER ROCKS* in 1859. One of 13 ships fatefully claimed by the jagged rocks and treacherous seas making this one of South Australia's most feared coastlines. Carpenter Rocks wines reveal the essence of the Limestone Coast - Mount Gambier's cool climate. All hands-on processes, all heart.

The Altschwager family has farmed these soils filled with limestone and flint for 150 years - the same rock that wrecked the Admella.

Tasting Notes:

Aromas of cherry, spice, tobacco and blue berries.

Flavours of dark cherries and a touch of French oak on the palate.

Bright purple and reds, with textual tannins providing length and persistence.

Technical Information:

alc/vol: 13.5% Grape Brix At Harvest: 23.5 pH: 3.56 Harvest Date: 24/03/2021

TA: 6.0 Clone: 115 & 777 RS: 0.2 Vine age: 12yrs

Vegan Friendly.

Vineyard Location:

Coola Station, German Creek,

Mt Gambier.

Soil: Flint rocks in silt over

clay, over limestone.

ALTSCHWAGER KENNEALLY

In Good Company.

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