

HEIRLOOM

VINEYARDS

EST. 2004 AUSTRALIA



Heirloom Vineyards was conceived in vintage 2000, when a young winemaking student caught the eye of a silly old wine judge. A love story ensued inspired by two vows: To preserve the best of tradition, the old world of wine and our unique old vineyards and to champion the best clones of each variety planted in the most appropriate sites embracing the principals of organic and biodynamic farming. Seven long vintages of trial and error passed before Heirloom Vineyards could make a wine that was fine enough to pass on to future generations. That is this wine.

This Heirloom Vineyards Grenache was produced from our best McLaren Vale vineyard whose clones and viticulture embody the very best in cutting edge but old school viticulture and winemaking. Hand tended vines, sorted bunch by bunch, naturally open fermented with 50% whole bunch. The wine is aged for 9 months in 20% first and second use French oak, with the balance in seasoned French oak and stainless steel vats to preserve freshness.

OUR WINE NOTES

Grenache can be a simple sip or a symphony of the senses, a moment of pleasure or an eternity of contemplation. Only the poet can know, so stop thinking and surrender.

COLOUR

Opaque crimson purple: welcoming.

AROMA

Grenache's definitive ripe-cherry, sweet n' sour, Christmas Cake and raspberry jam aromatics. Hints of the roasting pan deglazed, faint hints tar, rose petals, and caramel. Aromatics outplay artefact; lifted, rising, wild and powerfully perfumed.

PALATE

All of ripe grenache's happy fruits: raspberry, mulberry, loganberry, cherry and rose petal jam. The fruit is kept in neat check by fresh acidity, and then, just past the mid-palate, fine-bursting, quick tannins. This is a red wine that starts and finishes in a rounded way, but is cut by acidity's bite and slowed the tannins' texture along the way. This makes for a fresh red wine that is also friendly and giving.

OVERALL

Versatility is also this wine's middle name, particularly when it comes to food. From falafel with yoghurt and spicy dipping sauces, to robust composed salads, to barbecued chicken.

Alcohol 14.5% (8.6 Standard Drinks)

WINEMAKERS Elena Brooks & Alexandra Haselich heirloomvineyards.com.au

BEST WINE IN SHOW, DECANTER WORLD WINE AWARDS, 97 POINTS

