

Shaky train series – 2020 Off The Beaten Track Graciano

- Grape Variety: 100% Graciano
- Vintage: 2020
- Region: Barossa Valley
- Vineyards: Moppa (Northern Barossa Valley)
- Alcohol level: 14.5%
- Oak maturation: 8 Months in French Oak, 40% New for 12 weeks only
- Owners : Stefan & Eleanor Dewey
- Winemaker: Stefan Dewey
- Production: 110 dozen
- Closure: Screw Cap

About this wine:

Graciano is a Spanish variety that is often blended with Tempranillo in the Rioja region in Spain. It usually makes up approx. 10% of these Rioja blends. Its primarily used in these blends to impact colour (it exhibits and retains colour fantastically well), provide structure (tannin and palate weight), and to balance acidity (it ripens with a low pH – retains natural acidity)

It grows fantastically well in the Barossa Valley where it showcases the wonderful attributes mentioned above. The 2020 Off The Beaten Track Graciano is from a single vineyard in the Moppa sub region. Moppa is renowned as a super-premium sub region of the Barossa and has been made famous for growing a vast majority of the fruit for Australia's most famous wine – Penfolds Grange.

A key to Graciano is getting the harvest/picking date right. There's a very small window where we can capture the vibrant florals and fruit aromatics whilst striking the perfect balance of natural acidity.

The fruit was de-stemmed but not crushed in order to keep the berries whole, which aids in the retention of its bright fruit aromatics and also to control the tannins. The wonderful fruit purity and florals were evident early in ferment and leaped from the fermenter by day 2. We were desperate to capture those wonderful aromatic expressions, so we limited pump overs to 5 minutes each, and as soon as the tannins started to poke out, we pressed the wine immediately. The wine was pressed @ 3 baume to mediate extraction and thus reduce the barrel maturation time to retain the beautiful bright fruit and florals that were singing in the fermenter. Post press 40% of the wine went to new oak for a period of 6 weeks to round out tannins, whilst the remainder was matured in seasoned oak. The new oak and seasoned oak components were homogenised (mixed together) at rack and returns 12 weeks after

pressing. The wine was then returned to entirely seasoned oak for the remainder of its 8 months total oak maturation.

We're absolutely wrapped with the end product. A super bright, floral and fruit driven wine, with multiple layers of flavour. Perfectly balanced acidity (all natural – not a single acid addition) which makes it a wonderful food wine, that has great structure, without being at all aggressive.

2020 as a vintage was one of extreme weather conditions, with frosts threatening vines throughout spring before the heat set in for an intense summer. This meant the vines were under duress which lead to smaller berries with wonderful concentration. The smaller the berry, the more concentrated the fruit flavour and the more tannin the wines naturally exhibit... and 2020 was a year where wines could be made into those typical Barossan monsters. For mine, the skill of vintage 2020 was to showcase the beautiful fruit concentration whilst controlling those heavy tannins. We celebrate their power but worked very hard to ensure we remained fruit focused and medium-to-full bodied – true to our style.

Tasting Notes:

Dewey Station Wines is all about good humour, good times and serious wines. Graciano is not the most common variety seen in the market today, but this little ripper will be welcomed with open arms. A Spanish varietal that grows with both attitude and flair in the Barossa Valley.

An aromatic delight with bright florals and violets leaping from the glass. Followed by strawberry, blackcurrant jelly crystals, orange peel and sweet earth aromas. This seductive, food friendly number is sure to find a permanent home at your dinner table. Dare I say... “off the beaten track” no more? Time to get on board!

Toot! Toot!