



# 2018 PRODIGAL GRENACHE



Prodigal Grenache was one of the first wines made back in 1997 and sourced from a single vineyard in Leasingham. The name Prodigal comes from the old fable of the prodigal son who went away and came back to his family many years later and was warmly welcomed back. This story mirrors what has happened to Grenache in Australia since 1980's having returned to favour with Australian consumers.

## PLACE

Clare Valley

Crafted from two Watervale vineyards, one 67 years of age and the other, 72 years old. Both dry farmed, hand pruned and hand harvested, collectively they set a very high standard for this classic Clare Valley variety.



## VINTAGE CONDITIONS

The lead up to the 2018 vintage was cool and dry, however large rainfall events in early January quenched the vines' thirst, and allowed for even ripening and complex flavour development. Grapes are sourced from estate vineyards and selected growers throughout the Clare Valley, providing consistency of style year after year.

## WINEMAKING

Grenache from old, low-yielding, dry grown vineyards within the Watervale sub-region of the Clare Valley were vinified separately, and remained so until the final wine was assembled. Maturation in a selection of seasoned French oak puncheons for fifteen months provides a softness and elegance to the plush velvety palate.

## COLOUR

Translucent crimson red.

## NOSE

Lifted red berries and dark cherry give way to savoury notes of leather black olive.

## PALATE

A fresh and lively palate, yet dark and brooding at the same time. The combination of ripe cherries, dark chocolate and savoury spice are perfectly balanced by fine chalky tannins and subtle oak culminating in a long flavoursome finish..

## GRAPE VARIETY

Grenache

## WINE ANALYSIS

Alcohol: 14.5%  
Acidity: 6.1 g/L

## CELLARING/PEAK DRINKING

Now until 2026

## WINEMAKERS

Peter Warr & Kirby Graudins



## LAST TASTED

15th January 2021