

RUSTICA

2023 GRENACHE



VINTAGE | The 2023 vintage produced standout Grenache with delicate perfumed aromatics spanning fruit, florals and spice. The large berries and bunches of this variety rely on great vintage conditions and perfect harvest timing. After harvesting, the batches are fermented in open fermenters with gentle cap management followed by extended maceration and approximately 4 months in seasoned oak. The palate has a silky mouthfeel and soft round tannins.

WINEMAKING | Open fermenters enable ideal colour and flavour from the skins without over extraction. The juice is pumped over the cap of grapes two times over a 24 hour period in the peak of fermentation. Our aim is to produce a perfumed Grenache with juicy fruit on the palate and we backed off the pump overs towards the end of fermentation to achieve this. On completion, the batches were pressed gently from their skins through a basket press and maturation of the wine was then carried out in a selection of seasoned (used) oak barrels for approximately 4 months. No new oak is used as it is imperative to retain the natural perfume, fruit and spice of this superb Barossa variety. The final blend is an exemplary example of a lifted, fruit filled Barossa Valley Grenache suitable for drinking while youthful (or short term cellaring).

COLOUR | Cherry red with youthful purple hues (medium depth).

NOSE | A perfumed bouquet with cherry fruit, crushed strawberries, violets and raspberry aromas coupled with subtle star anise and cinnamon notes making a truly intriguing and inviting Grenache wine.

PALATE | The palate is vibrant, youthful and silky smooth. If there was ever an easy wine to drink - this is it, but don't be mistaken by all of the loveliness - it is not a simplistic wine - it has loads of flavour swinging between strawberry, blackcurrant, red plum, ripe cherry, cocoa and spice with wild earthy and gamey undertones giving it great length of flavor and a persistent finish. It goes with a versatile range of delicious food such as chorizo, mushroom risotto, pizza, or Peking duck - notwithstanding a perfect BBQ wine as well. Drink it with friends for maximum enjoyment!

ANALYSIS | Alcohol - 14.0% | pH 3.53 | TA 5.87g/L

CELLARING | This is a wine that is designed to be perfumed and fruit driven - making it ideal to consume while young. Some cellaring may suit your palate and will age into more secondary stewed fruit characters with time, such as glace cherry and black forest cake

Kristen and Janelle Zerk

