



## THE G

### 2023 GRENACHE

Grenache is part of our DNA at Teusner. It's in our blood. The first wine we ever made, 2002 Joshua, was 65% Grenache. Our mates said we were mad - "no one even knows what Grenache is, you'll never sell it," they told us. Didn't matter. Made it anyway. Now one of our signature wines. Love the stuff. Over 130 years of provenance in the Barossa can't be wrong. Surely?

### VINTAGE

The 2023 vintage provided exceptional growing conditions for Grenache. Spring rains rejuvenated the soils and supported early vine growth, while summer's mild and consistent weather ensured even ripening, enhancing delicate flavours and bright acidity. A mild autumn extended ripening, allowing us to capture the fine balance and aromatic intensity Grenache is known for. The result is a wine that is medium-bodied with lifted red fruit, lively acidity, and intricate spice notes, making it versatile, refreshing, and endlessly enjoyable.

### TASTING

Sourced from vineyards around the Barossa Valley, this wine reflects the region's diverse terroirs. Elevated sites bring cooler nights, contributing bright acidity and vibrancy, while deep sands offer fresh Asian/North African spice notes, northern red clays add lifted summer red fruits, and southern loams impart savoury richness. Together, these elements build a wine of exceptional complexity, showcasing the Barossa's finest Grenache expression.

Enjoy "The G" with a wide range of cuisines or simply on its own - it's a celebration of Teusner's passion and the Barossa Valley's enduring Grenache legacy.

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KYM TEUSNER • WINEMAKER

<b>VARIETY</b>	100% Grenache
<b>SUB-REGIONS</b>	Ebenezer, Williamstown, Seppeltsfield and Tanunda
<b>HARVEST</b>	March & April
<b>MATURATION</b>	Matured for 10mths in a mix of seasoned French hogsheads and puncheons
<b>ANALYSIS</b>	pH 3.41 TA 5.9 g/L 14.8% ALC/VOL
<b>CELLAR</b>	5+ years