

Platinum Edition

2021 GRENACHE BAROSSA

COLOUR AROMA

Vibrant ruby red

A complex array of caramel and oak spice with underlying dark fruits and cherry.

PALATE

Raspberry, cinnamon and dark chocolate, well integrated velvet tannins with a subtle peppery tannin line from whole bunch inclusion.

WINEMAKING

The fruit was harvested in the cool of the night to preserve freshness and quality. Following gentle pressing, minimal fining agents were used to preserve the natural vibrancy and structure of the variety. Layering was created through the inclusion of old barrel fermentation with natural yeast strains, along with further maturation on yeast lees to generate subtle creaminess and balance the great natural acidity from this vintage. Before bottling, the wine was blended, stabilised and filtered, with the final result being a great food pairing wine with good length.

VINTAGE SUMMARY

Vintage 2021 was preceded by a relatively wet spring, setting the framework for good vine canopy development and yields following the dry conditions of 2019 and 2020. The expected rainfall of early 2021 held off during the harvest period, with mild conditions leading to excellent varietal expression in white varieties and more refined reds.

ENJOY WITH

Moroccan lamb with preserved lemon, Chinese BBQ pork with broccoli, gnocchi with red sauce.

VINTAGE VARIETALS REGION CELLARING ALC/VOL pH ACIDITY

2021
Grenache & Shiraz (3%)
Barossa Valley
Enjoy within 1- 5 years
14.5%
3.6
5.50 g/L

