



Sand Garden Grenache

The Sand Garden Grenache is a small parcel of incredibly special fruit from old vines planted in 1900 on our Arila Gardens property. The vines are gnarly and twisted with deep root systems spanning the predominately sand over clay earth beneath. The philosophy of this Grenache is simple; to make a world class Grenache that expresses this sought-after variety, from this historic place, in this time to be savoured for many years to come.

Colour

Bright ruby.

Nose

Perfumed and enticing with layers of red berry fruit heightened by pink musk and cherry blossom. The aromatics open further over time to reveal brown spice and nougat.

Palate

Medium bodied with a core of plush cherry pith, raspberry, and mulberry fruits, expanding across the palate. Pillowey, talc like tannins provide textural length connected by a nerve of bright salivating acidity. Layers of flavour persist with berry friand and almond meal nuances. Complex, textural and complete with a lovely natural balance and flow.

Winemaking

- ~ Handpicked March 3rd
- ~ Cold soak 48 hours
- ~ Small percentage of whole bunch at base of fermenter, remainder whole berries
- ~ Fermented in small open top fermenter for 12 days
- ~ Gentle pump overs and hand plunging
- ~ No acid added
- ~ 14 months maturation in seasoned French oak hogsheads with light yeast lees
- ~ Occasional stirring to build and soften texture
- ~ Unfined and filtered prior to bottling
- ~ Bottled June 2022, only 110 9Le cases produced

Quick notes

Vintage

2021

Grape variety

Grenache

Growing area

Moppa,
Barossa Valley

Bottling date

June 2022

Acidity

6.4g/l

pH

3.49

Alc/volume

14.5 % v/v

Cellaring potential

10-15 years

Vintage notes

The 2021 vintage for the Barossa will be referred to in time as a classic, producing exceptionally good quality wines. The growing season was set up well with average winter and above average rainfall through August to October allowing for good subsoil moisture and healthy vines. Another rain event in early February was welcome, allowing for a steady and unstressed ripening period. Very mild conditions during berry ripening allowed for slow sugar accumulation and the development of optimum flavour and tannin whilst retaining good natural acidity. Picking decisions were based on acid profile as much as flavour allowing fruit to be harvested with moderate sugar. The result being bright wines with lovely natural balance.

