



NOTUS, the Greek God of the Southerly wind, is made from old vine Grenache. After basking in the warm summer climate of the Barossa Valley the vines welcome the arrival of the cooling Southerly wind which marks the transition from summer to autumn and so coincides with the last stage in the ripening process of Grenache.

2022 NOTUS Barossa Valley Grenache

Wine Description

Bright ruby in colour, with an alluring bouquet of assorted wild berries, red-licorice and a hint of confectionary. The palate is very seductive blending richness and roundness with vibrancy and dexterity. A modern style Barossa Grenache that is ideal for enjoyment upon release but with careful cellaring will mature beautifully for the medium term.

Winemaking

Hand harvested and then sorted to ensure only the very best Grenache bunches were retained. The fruit was then destemmed with the inclusion of up to 25% whole-bunch clusters into a selection of small closed-style, egg shaped fermenters. After a brief cold-soak period, the fruit was allowed to warm naturally to start fermentation. Both hand and foot plunged daily, helped to manage the temperature exchange and the overall extraction. After 22-days on skins the fermenters were pressed off to large oak puncheon sized barrels for a 6-month maturation. Prior to bottling the wine was racked to blend, naturally clarified and then bottled.

Vineyard | Region

Grenache 90+ year-old vines | Trial Hill sub-region, Barossa Valley
Grenache 60+ year-old vines | Light Pass sub-region, Barossa Valley
Grenache 60+ year-old vines | Vine Vale sub-region, Barossa Valley

Harvest Date

17th March to 12th April 2022

Yield

Grenache 1.0 – 1.75 t/acre

Wine Details

Alcohol: 14.5%	Grenache 100%
pH: 3.38	Residual Sugar: NIL
Total Acidity: 6.1 g/l	Production: 440 doz