Platinum Edition

2020 GRENACHE BAROSSA

COLOUR Bright light to medium red with hint of purple

hue

AROMA Ripe cherry and blackberry, spicy oak

underlying with notes of char and star anise

PALATE Delicious approachable palate, medium

weight, large oak format has enabled excellent integration of oak tannins and flavour. Notes of toast, Morello cherry and

caramel.

WINEMAKING

Fruit selected from premium Barossa vineyards was cold soaked for two days followed by a moderate fermentation temperature on skins for a period of six days, before being pressed into stainless steel. The wine underwent malolactic fermentation and maturation in large format oak with 50% new French oak to add length however to still allow the fruit to shine through.

VINTAGE SUMMARY

2020 was a very mild season across Australia, however the Grenache was harvested later in the season missing the vintage warmer temperature peaks.

ENJOY WITH

Very flexible wine suited across a range of cuisines. Highly recommended with cheese platters, medium intensity meat dishes or Indian vegetarian curries.

VINTAGE 2020
VARIETALS Grenache
REGION Barossa Valley

CELLARING Enjoy on release or within 2 years

 ALC/VOL
 15%

 pH
 3.7

 ACIDITY
 5.0g/L



