

NX GEN

GRENACHE² McLAREN VALE 2021



McLAREN VALE

This region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to the St. Vincent Gulf, coincidentally named after the patron saint of winemakers, benefits fruit quality, with warmer spring and autumn conditions and cooler summers. McLaren Vale is renowned as a premium wine region of great beauty that consistently produces high quality, richly flavoured wines.



WINEMAKING

Crafted from two unique McLaren Vale vineyards as our celebration of Grenache.

67%: 1947 planted Grenache bush vines growing in deep sand just north of the McLaren Vale township. Fruit is hand-picked and destemmed to open fermenters. Pumped over and cooled regularly to maintain a steady fermentation on skins for 6 days, capturing the perfumed elegance of this block. Matured in well-seasoned French oak and tank for 7 months prior to blending.

33%: 1990 planted, single-wire trellised vines, growing on the sandy slopes of Stump Hill on the western edge of the McLaren Vale township. Pumped over and fermented warmer to maintain a steady fermentation on skins for 8 days, capturing the darker fruit and textured structural elements of this block. Matured in well-seasoned oak for 7 months.

Early bottling in December 2021 locks in the intensely varietal aromas and fruit flavours.



TASTING NOTE

Medium ruby in colour. Rose, strawberry and cherry ripe aromas are highlighted with spice and mineral elements. The sweet, dark cherry and cranberry flavours are restrained and focused with fine savoury tannins in this easy-going, medium-bodied McLaren Vale Grenache.



TECHNICAL NOTES

- > Vineyard source: McLaren Vale Grenache
- > Bottling:
 - Alcohol: 13.8%
 - TA: 5.0 g/L
 - pH: 3.63



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VINTAGE NOTE

Good winter and early spring rains were followed by a generally dry and temperate growing season. Good flowering conditions, particularly for the later ripening varieties, resulted in higher berry numbers per bunch. Canopies developed well and were balanced to the slightly above average yields. We started harvest with Pinot Noir for Rosé on the 3rd of February and finished with Touriga Nacional for red on the 8th of April. Slow and steady ripening, without excessive heat events, resulted in superb varietal fruit intensity with balanced natural acidity and fine tannin structures. The 2021 McLaren Vale vintage was simply outstanding and the resulting wines a joy to craft.



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