

OX HARDY

BLEWITT SPRINGS

BACKGROUND

Grenache once flourished on the Upper Tintara Vineyard but along with many other vines, it was pulled out in the 1980s. Ox's dad said he'd rise up out of the grave and get him if he re-planted Grenache. Ox re-planted Grenache on the vineyard in 2021, hoping to one day release the Upper Tintara Grenache, so if something happens to him you'll know why!

In the meantime, he sources fruit from old bush vine blocks which are dry grown on sandy soils in Blewitt Springs and McLaren Flat. These parcels of fruit are blended to craft a lively, aromatic and contemporary style of Grenache.

2024 VINTAGE WINEMAKING

2024 was a warm and dry growing season. The majority of the fruit for this wine was sourced from the forty-year-old vines on Natale vineyard in Blewitt Springs, with a small portion from the Conti vineyards in McLaren Flat. Both vineyards necessitate hand-picking, allowing a portion of whole-bunch fermentation (15%). Following fermentation, the wine spent 8 months in old French oak puncheons.



Winemaker	Andrew Hardy
Appellation	McLaren Vale
Variety	Grenache 100%
Vintage	2024
Colour	Bright ruby with light purple hues.
Aroma	Cranberry, pomegranate, raspberry, with a light spice and hints of Campari.
Palate	Cranberry and raspberry continue on the palate with generous fruit weight and structured tannins.
Alcohol	ABV: 14% Sugar: Dry pH: 3.4 TA: 6 g/L

