

# 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. 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. All parcels were hand picked, allowing a portion of whole-bunch fermentation (20%). Following fermentation in open top stainless-steel fermenters, the wine spent 6 days on skins before maturation for 8 months in old French oak puncheons prior to bottling.



|             |                                                                                                   |
|-------------|---------------------------------------------------------------------------------------------------|
| 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%<br>Sugar: Dry<br>pH: 3.4<br>TA: 6 g/L                                                    |

