

THE DERELICT VINEYARD

Grenache

McLaren Vale, Grenache (100%)



The Name

At a time when Grenache was considered unfashionable, Chester acquired many old bush vine, overgrown and abandoned vineyards. These vineyards still have a slightly dishevelled appearance, but they are back producing very low yields of exceptional fruit.

The Vintage

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

The Winemaking

Small batches of grapes are gently crushed and then transferred to five tonne headed down open fermenters. These batches remain separate until final blending. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to old French barriques to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

What an exceptional year for Grenache. An absolute abundance of fruit on the nose, with all the classics, blueberry, plum, liquorice, spice and earth. The palate too is full of presence. Juicy and generous but with a seam of crunchy tannin and lively acid that add structure and fresh punch to the wine. All of these big rich fruits wrapped around a graphite almost ferrous like framework. Immediately drinkable but undoubtedly a Grenache built for time. If enjoyed young be sure to decant or at a minimum allow it to breath in the glass. Your patience will reward you.



Alcohol	14.5%	Residual sugar	1.6 g/L
Titrateable acid	7.2	pH	3.39
Oak maturation	12 Months	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		