

SEPPELTSFIELD

barossa grenache 2022



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Fiona Donald

Grape(s): Grenache

GI: Barossa

Site(s): Estate Great Terraced Vineyard

Vintage notes: A wet winter led to a surprisingly dry summer, relieved by a large rain event at the end of February. Grapes went into harvest with adequate moisture and under average temperature: a perfect combination for a fresh, vibrant style of grenache.

Vineyard notes: The vineyard lies on the western boundary of the Seppeltsfield estate and is planted in contoured rows at 220-280 meters above sea level. The majority of the vineyard is gnarly, thick-trunked, bush-vine grenache. For this wine, a selection is made of blocks and rows on the mid and lower levels of the vineyard, which are less exposed and moderated by cooling gully breezes, with red brown soils of slate, quartz, and ironstone.

Winemaking: Vineyard is hand-pruned and hand-picked. The grenache was vinified through the historic 1888 Gravity Cellar. Built into the hillside on a series of terraces, gravity guides the flow of fruit down through the winery to deliver gentle extraction of color, flavor and tannin. 7 days on skins during fermentation. Aged in stainless steel for 3-4 months to retain freshness. SO2 addition made after MLF.

Closure: Stelvin

ABV: 14%

LEGEND Tasting Notes: Nose of lifted rosewater Turkish delight, strawberry acacia, and rosella jam. Savory elements of dried herbs and anise myrtle emerge on the palate. Juicy-fruited with a soft yet persistent acidity and plum-skin tannins providing balance.

Production size: 1200 dozen