

VINO VOLTA

post modern seriousness grenache 2024



LEGEND

AUSTRALIAN WINE IMPORTS

Winemaker: Garth Cliff and Kristen McGann

Grape(s): Grenache

GI: Swan Valley, Western Australia

Site(s): Scampoli vineyards

Vintage notes: 2024 was dry and hot. Easterly winds didn't give up either, creating the windiest growing period Vino Volta has seen (and the earliest). Despite accelerated ripening, yields were low, flavors were developed, and acids were high—perfect across the board.

Vineyard notes: From a 35 year-old vineyard in Swan Valley, of gravel and sand over coffee rock – what Vino Volta considers the most suited soil type for grenache in Swan Valley. The rows are east-west in orientation with a lazy vertical training method, suiting the climate and providing for optimum dappled light. This vineyard is managed organically (not certified) without herbicide or fertilizer. It is cover cropped with a mixed sward including legumes, which add organic matter and nitrogen.

Winemaking: Wild ferment with 20% whole bunch across several small ferments. Ferments are macerated for around 4-5 weeks where tannin integrates and the wines reach a floral/aromatic peak. They are then blended and pressed to old oak for an eight-month maturation.

Closure: Stelvin **ABV:** 14%

Legend tasting notes: This is a bright, exuberant, modern expression of grenache. Wild strawberries, raspberry, sour cherry, and lilly pilly (a punchy native pink berry) define the fruit profile, with cherry blossom, sarsaparilla, and dried anise myrtle. Juicy upfront, with a whack of grippy tannins on the back end to maintain shape and freshness.

Label: Designed by Anitra Stene and Garth Cliff, most of Vino Volta's labels are based on the same scene: the vineyards below the Darling Scarp with the Swan River winding through. The Noongar people believed the Swan River was created by the Wagyl, a Rainbow Serpent.

Production size: 330 dozen

Scores: 90 Points, James Halliday