



# 2023

## 'GRANITE' GRENACHE

### *Vineyard*

Easily the most unique vineyard we pick grapes from. Strikingly beautiful at 300m above sea level, the vineyard sits on a steep north facing granite slope in the Ferguson valley. Bush vines sprawl across the bare land and remain unirrigated, with fruit sitting just above the ground. Due to the elevation and high winds the vineyard needs minimal sprays and there are no herbicides or pesticides used. Throughout the vineyard large granite rocks punctuate the gravelly loam top soil. In a few places the grapes themselves rest on top of these granite rocks which sit just under the vine. There isn't a vineyard we have seen that is anything like this in W.A. and the resulting wine expression of that.

### *Winemaking*

Hand-picked, chilled, both bunch and berry sorted prior to a natural ferment in large format oak using both gravity and our hands to keep the cap wet. Fermented cool to retain aroma, with the addition of 20% whole bunches providing both structure and aromatics. The wine was then pressed into amphora and large format 500L oak barrels where it matured for 11 months. A small portion of the wine was left on skins for 100 days for depth and tannin. The wine was blended and settled in tank for 2 months prior to being bottled un-fined with a light filtration.

### *Taste*

Its delicate, elegant, perfumed but has beautiful structure and length. Poise and refined power in the same bottle. Flavours of cherry, campari, rhubarb and cranberries and forest floor.

### Winery

Variety: Grenache  
Time: 11 months in vessel  
Closure: Diam 10s / Wax  
Fining: None (Vegan Friendly)  
Alc: 13.5%  
Sorting: Hand pick, bunch sorting  
berry sorting.  
Vessels: 20% Amphora  
80% Large format oak  
15% 100 days skins

### Vineyard

Soil: Granite  
Elevation: 300m  
Sub Region: Ferguson Valley, Geographe  
Vine Age: 20 years  
Vines: Bushvine  
Picks: Two,  
40% 1st pick 6/3/23  
60% 2nd pick 19/3/23

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