

THE BLEWITT SANDS



Single District Grenache 2013

McLaren Vale, Grenache (100%)

The Name

This part of McLaren Vale was surveyed by William Greig Evans who noted the many natural springs. The Blewitt part of the title was in honour of his wife, whose maiden name was Blewitt.

The Vintage

A warm and dry Spring and Summer followed by further dry conditions throughout harvest meant a number of things. Firstly disease pressure was negligible, the vast majority of fruit being very clean. Secondly yields were down. Finally ripening happened relatively quickly. From a quality perspective in regards to Shiraz, these conditions produced wines of incredible colour and flavour. Dark, brooding wines with great volumes of fruit and layers of chewy, velvety tannin structure. Big, concentrated wines but beautifully balanced.

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 a mixture of new and used French oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. Only the best Grenache blocks from each vintage are selected to be part of the Amazing Sites range.

The Characteristics

The 2013 Blewitt Sands Grenache has entered a phase of wonderful aromatic lift (tasted July 2023). There is still a remarkable intensity of primary fruit on the nose, ripe blue and blackberry. We can also detect some developed fruit compote and leather notes emerging. The wine really appears poised in a delicious balance between youth and maturity, somewhat belying its 10 years of age. The palate has wonderful roundness and generosity to it. Tannins have rounded off, heading towards velvety but still holding onto a trace of fine gritty mineral that is a hallmark of this region. Rich, generous, layered and long. The window is well and truly open on this vintage.

The District

Soil Sand over clay, deep sand and ironstone pockets.

The Blewitt Sands district is located in the north eastern corner of the McLaren Vale GI. With an altitude of 200m above sea level, it is the coolest part of the region with an underlying geology of 34 to 56 million year old Maslin Sands. Owing to the cool temperatures and free draining soils, the dry grown, old bush vines in this area produce perfumed wines with pure fruit characters and have long, fine mineral tannins.



Harvest dates	15 Mar - 16 Mar	Alcohol	14.5%
Residual sugar	0.6 g/l	Titrateable acid	6.5
pH	3.48	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton