

# THE BLEWITT SPRINGS

## Single District Grenache 2016

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

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness. White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

### 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

Shows a crimson red hue with a terracotta edge, opening on an inviting nose of Black Forest cherry and delicate blossom notes. The palate is soft and silky, with a white chocolate-like creaminess wrapped around a vibrant raspberry swirl, giving the wine a supple, rounded feel and an elegant, lingering finish.

### 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   | 5 - 7 Mar      | Alcohol          | 15%         |
| Residual sugar  | 1.3 g/l        | Titrateable acid | 6.7         |
| pH              | 3.46           | Oak maturation   | 20 months   |
| Chief Winemaker | Chester Osborn | Senior Winemaker | Jack Walton |