

THE INNOCENT WEED

Grenache Shiraz Mourvèdre 2021

McLaren Vale, Grenache (50%) Shiraz (30%) Mourvèdre (20%)

The Name

Innocent weed is far from innocent. Favours the same sandy soils in which our Grenache thrives, its seeds are covered in very sharp thorns which stick to passersby and spread throughout the vineyard. Without the use of herbicides, these plants and others that continually grow add organic material to the earth, increasing the microflora to foster a healthier, 'alive' soil. This in turn means better grapes, more reflective of the terroir.

The Vintage

The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening varieties.

The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters. Foot treading is undertaken two-thirds of the way through fermentation, the wine is basket pressed and then aged in French oak for up to 12 months.

The Characteristics

A dark appearance with a rim of purple. Plump and juicy – there's a swathe of raspberries, red and black fruits, dark chocolate and matcha tea. Some green herb and ripe fruit. There's some dusty tannin that leaves a touch of grip and a long finish. More longevity this time around. Age 5 - 10 years.



Harvest dates	24 Feb - 31 Mar	Alcohol	14.5%
Residual sugar	1.3 g/l	Titrateable acid	6.4
pH	3.46	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton