

THE BLEWITT SANDS

Single District Grenache 2022

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 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 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

This wine shows a deep ruby colour, opening with a lifted nose of red currant, maraschino cherry, and a fresh note of spearmint. The palate turns more savoury and complex, with stewed marmalade and rhubarb layered over a distinctive olive nuance, all carried by a fine, granular texture that gives structure and a gently savoury 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	21 Mar	Alcohol	15%
Residual sugar	0.5 g/l	Titratable acid	7.3
pH	3.22	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton