



THE BLEWITT SANDS

.....

Grenache 2012 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 wet summer and winter in 2011 set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

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, there is no racking until final blending and no fining or filtration.

The Characteristics

Another solid Grenache, however more in the red fruit and spice spectrum. Raspberry, strawberry and white pepper. There are some dark fruits however, liquorice and an element of earthiness. The palette has great depth but is really held together with an energetic line of acidity and some rather racy, spicy tannins. The result is an elegant yet powerful expression of Grenache with incredibly long fruit length. Careful decanting will help to open this tight styled Grenache. Would work well with spicy dishes.





osborn road/po box 195 mclaren vale south australia 5171 telephone +61 8 8329 4888 • facsimile +61 8 8323 9862 • darenberg.com.au facebook • twitter • instagram • @darenbergwine

