

THE DERELICT VINEYARD

Grenache 2012

McLaren Vale, Grenache (100%)



The Name

At a time when Grenache was considered unfashionable, Chester acquired many old bush vine, overgrown and abandoned vineyards. These vineyards still have a slightly dishevelled appearance, but they are back producing very low yields of exceptional fruit.

The Vintage

A wet summer and winter in 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 old French and American 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

This wine demonstrates both a depth of flavour and complexity, along with a prettiness, that only exceptional Grenache can achieve. The nose is bursting with aromas of mixed flowers, cherries, mulberries and purple plums. A secondary layer of more earthy, exotic notes put a real stamp on this wine. Ground nutmeg, Italian cured meats and freshly turned soil are a testament to the minimal intervention in the vineyard, the age of the vines and the great sites that those vines have been planted on. The palate is textured and full flavoured. More sweet fruits accompanied by the raft of savoury notes are carried through the palate on a fine yet gritty tannin structure. These tannins, along with the bright natural acidity, lead the wine to a long and lingering finish.



Harvest dates	20 Feb - 15 Mar	Alcohol	14.2%
Residual sugar	0.9 g/l	Titrateable acid	6.6
pH	3.5	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton