

# THE DERELICT VINEYARD

## Grenache 2013

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

Great winter rains set the vines up well last year, followed by a very dry spring and summer with no heatwaves. The initial fruit development was fantastic, the first white grapes to be picked showed incredible levels of natural acidity coupled with good fruit ripeness unlike anything we've seen for a long time.

Just prior to picking the first red grapes there was three days of reasonably high temperatures, which accelerated sugar ripening and meant the winery was filled in record time. A lot of the red grapes from that period are particularly rich with intense tannin and dark fruit characters - a great vintage for reds and whites alike.

### 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

The 2013 Derelict Vineyard is simply a delicious drink, a fine example of the resurgence in popularity of McLaren Vale Grenache. The nose and palate are brimming with sweet, pure fruits. Stewed rhubarb, fresh blueberry and raspberry jubes. A faint whiff of spice and an ever so mild earthiness add complexity. Generous and juicy at first then tied together with a fine gritty tannin that adds length, savouriness and minerality.



Harvest dates	18 Feb - 17 April	Alcohol	14.2%
Residual sugar	1.0 g/L	Titrateable acid	7.3
pH	3.4	Oak maturation	12 Months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton