

RUSTICA

2016 GRENACHE



VINTAGE | The 2016 vintage was a standout year and our Grenache block was no exception producing some of the best fruit we have ever seen from it. There was mild weather in the lead up to picking followed by some heat in February allowing us to push the fruit to optimum Baume and flavour ripeness. Outstanding vineyard management during ripening and hand-picking resulted in excellent quality fruit.

WINEMAKING | Open fermenters enabled ideal colour and flavour extraction from the skins - achieved by pumping over approximately two times over a 24 hour period in the peak of fermentation. Our aim was to produce a perfumed Grenache with juicy fruit on the palate, so we were careful to avoid over extraction and backed off the pump overs towards the end of fermentation. On completion, the batches were pressed gently from their skins and maturation of the wine was then carried out in a selection of seasoned (used) oak barrels for 12 months. No new oak is used as it is imperative to retain the natural perfume, fruit and spice of this superb Barossa variety. The final blend is an exemplary example of a lifted, fruit filled Barossa Valley Grenache suitable for drinking while youthful (or short term cellaring).

COLOUR | Vibrant purples with a youthful hue.

NOSE | A perfumed bouquet bursting with violet, crushed strawberry and raspberry aromas coupled with subtle white pepper and star anise notes making a truly intriguing and inviting Grenache wine.

PALATE | The palate is vibrant, youthful and silky smooth. If there was ever an easy wine to drink - this is it, but don't be mistaken by all of the loveliness - it is not a simplistic wine - it has depth of flavour swinging between strawberry, blackcurrant, red plum, ripe cherry, cocoa and spice with wild earthy and gamey undertones giving it great length of flavor and a persistent finish. It goes with a versatile range of delicious food such as chorizo and aged Jamón tapas, mushroom risotto, pizza, or Peking duck

ANALYSIS | Alcohol - 14.5%

CELLARING | This is a wine that is designed to be perfumed and fruit driven - making it ideal to consume while young. Some cellaring may suit your palate and will age into more secondary stewed fruit characters with time.



Kristen and Janelle Zerk

