

2017 (ROHRLACH) SURVIVOR VINE GRENACHE BAROSSA VALLEY



[WINEMAKING]

Approximately 95 year-old Grenache survivor vines are hand harvested from bush vines for this special wine. The wine is fermented in open fermenters with a small percentage of whole bunches and pressed to seasoned French oak. The bush vines are on perfect soil (sand over ironstone) for growth management of the vigorous variety. The picking date is determined by flavour development. The blend is barrel selected and aged in bottle for a short time before release.

MINIMAL INTERVENTION

[COLOUR]

Medium cherry red.

[NOSE]

Layers of strawberry, cherry, cinnamon, chocolate, white pepper, violets and musk with earthy and herbal complexing notes. The aromatics dance effortlessly out of the glass, but are deceptively brooding.

[PALATE]

A fruit filled palate dominated by cherry ripe, gamey earthiness, and herbal spice. The tannins are evident, but in the background allowing the natural fleshiness of the variety fill the palate. An amazing length of concentrated flavour.

[TECHNICAL]

pH - 3.55 | TOTAL ACIDITY – 5.95g/L | 14.8% alc/vol

VIGNERON | COREY ROHRLACH

ONLY 1086 BOTTLES PRODUCED.

WINEMAKER | JANELLE ZERK

A handwritten signature in cursive script, reading 'Janelle Zerk'.



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