

SUBREGIONAL TREASURES

# EBENEZER

2018 GRENACHE

These wines are a celebration of 'Place' and the intricate effect it has on the flavours of this wine. This special release is made to not only embody the Barossa Valley, but to reflect the unique characteristics of the Ebenezer sub region. The Grenache vines of the Barossa Valley are some of the oldest in the world, and we celebrate their existence with this bright, fresh, fruit driven take on the variety.

The grapes for this wine are sourced from several different vineyards across the Ebenezer region in the Barossa Valley. From two of our growers, the Hampel and the Schiller family sites, and also from our own Barossa Vineyard.

Grapes were picked between early March to mid April and crushed into 2.5T picking bins and 10T open fermenters. Fermentation went for approximately 10 days, which was followed by malolactic fermentation in stainless steel tanks. The wine was then matured in both new and second-fill French Oak Puncheons and Hogshead barrels for six months before bottling.

## WINEMAKER NOTES

- Colour:** Ruby red with pale pink hues.
- Aroma:** Complex nose of bright, fresh fruits and savoury undertones. Red fruits of strawberry and raspberry with some slight hints of citrus. Lifted aromatics of coffee, chocolate and rum and raisin.
- Palate:** Strawberry and pomegranate provide fruit sweetness, while shortbread and vanilla create a soft and delicate palate. Savoury tones of spice and black pepper balance the flavours. Medium to light bodied with a long, fruit finish.
- Food Match:** Slow braised lamb ragu.
- Cellaring:** 5 - 10 years

## ANALYSIS

<b>Alcohol:</b>	14.5%	<b>TA:</b>	5.22g/L
<b>RS:</b>	0.3g/L	<b>pH:</b>	3.52
<b>Other:</b>	Vegan		



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