

by Merrill



## GRUMPY GRAMPS GRENACHE 2018

*"Grumpy Gramps sitting in a chair, twirling his mo, tossing Billy in the air."*

### VINTAGE INFORMATION

The 2017 Winter began quite dry, with just enough rain arriving in late winter and early spring to add some much-needed moisture to the soil depths.

Aside from hot conditions during Spring, the growing season progressed quite well without lengthy extremes causing too much damage. The summer heat tapered off to ideal, mild conditions required for extended ripening of late varieties.

### WINEMAKERS NOTES

A youthful red with good depth and purple hues. Dark cherry, black pepper and blackberry come through initially on the aroma. This then relaxes into a more rounded dark fruit and spice character with time in the glass.

As good as the aroma is, the palate is selfishly holding back on it! Where to begin is the next question. Let's start with complex spice, earth and red berry flavours and fine grippy texture. Then a wonderful mid palate unfolds as the wine warms in your mouth filling the 'wings' with luscious fruit. The acidity is balanced without adding astringency to this generous McLaren Vale Grenache.

*"Enjoy with twice cooked duck, spring lamb rack, a seared tuna or mackerel steak, grilled portobello mushrooms and haloumi cheese and goat milk brie."*

### WINEMAKERS

Geoff Merrill & Scott Heidrich

### TECHNICAL DETAILS

Variety:	Grenache
Oak Treatment:	17 months in seasoned French and American oak puncheons.
Region:	McLaren Vale
Harvest Date:	March 2018
Alc: 14.5%, pH: 3.31, TA: 5.9 g/L, RS: 2.2 g/L	

