MINNOW

2021 Grenache Mataro

HARVEST DATE 25 March 2021

VINEYARD Shadowfax estate vineyard, Werribee

VITICULTURE A long cool growing season in Werribee. A settled flowering led to good crop levels. Careful canopy management and crop thinning were required. A late summer with warm days and cool nights allowed fruit to reach its full flavour ripeness, while retaining good acid structure. Fruit thinning encouraged full tannin ripeness.

WINEMAKING A blend of 50% Grenache and 50% Mataro from our 25 year old vines at Shadowfax Werribee. The Grenache portion was carefully hand harvested and then went 100% natural, whole bunch fermentation in an open ferment. This led to some carbonic maceration characters. The Mataro underwent wild fermentation using whole berries only, with gentle daily hand plunges to extract fine tannins. The wine was then pressed and left to rest in older french hogs heads for 9 months prior to racking and bottling.

pH 3.63 **TA** 5.0 g/L

ABV 13.5% **RS** Nil

COLOUR Dark red to black with a ruby hue.

BOUQUET Blueberries and dark plum fruits are complexed by some brairy spice. Ginger notes, sanguine and violets add intrigue.

PALATE A fun and vibrant palate has violet and blue fruit at its core. There is plenty of space on the palate lending this wine perfectly to a range of foods. The tannins are fine & dusty with a savoiury crunch giving lovely texture and drive. The long and lingering palate remains fresh, lending itself to that secxond or third glass.

CELLARING Drink now until 2032

FOOD MATCH Venison salami pizza, tripe bread rioll, duck liver paté.

RELEASE DATE Summer 2021/22



✖ Alister Timms
Chief Winemaker