

MINNOW

2023 Carignan Grenache Mataro

HARVEST DATE Late March 2023

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 is full flavour ripeness, while retaining good acid structure. Fruit thinning encouraged full tannin ripeness.

WINEMAKING A blend of 60% Carignan, 25% Grenache and 15% Mataro from out 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, such as blue berry fruit notes. The Mataro and Carignan 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 3.55 **TA** 6.0 g/L

ABV 13.5% **RS** Nil

COLOUR Dark red to black with a ruby hue.

BOUQUET Dark plum, black pepper, spiced rum, sumac are complexed by some smoked meats. Blood orange notes and violets add intrigue.

PALATE A fun and vibrant palate has plums and liquorice at its core. There is a plenty of space on the palate lending this wine perfectly to a range of foods. The tannins from the Carignan give extra crunch and those from the Grenache are velvet like. The long and lingering palate remains fresh, lending itself to that second or third glass.

CELLARING Drink now until 2035

FOOD MATCH Prosciutto, Hanger steak, grilled mushrooms.

RELEASE DATE Autumn 2025



X Alister Timms
Chief Winemaker