Snake + Herring

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2021
At First Sight Grenache



VARIETAL

100% Grenache.

APPEARANCE

Bright purple red colour.

AROMA

Punchy primary raspberry, cherry and earthy aromas show the influence of the carbonic maceration.

PALATE

The palate has layered juicy, sweet raspberry and rhubarb with creamy texture and fine powdery tannins. Bright and youthful expression of Grenache.

VINIFICATION

The fruit was handpicked with half used in 100% whole bunches (carbonic maceration), which allows the fermentation to occur inside each berry. This technique is used extensively in Beaujolais. The other half of the Grenache, was also handpicked and destemmed onto 10% whole bunches. When dry both parcels were gently pressed and run to seasoned 500L puncheons for 4 months.

VINTAGE

The 2021 vintage was a cooler year with the Grenache ripening in late April.

FOOD MATCHING

Made for early consumption, slightly chilled, with wood fired pizza or a slow cooked Moroccan lamb shoulder.

snakeandherring.com.au

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red white