



# 2016 Four Roads Old Vine Grenache

## TASTING NOTE

### THE NAME

"Four Roads" refers to the Maxwell Winery and Vineyards being situated in the heart of McLaren Vale wine country at the intersection of four roads, namely Olivers Road, Chalk Hill Road, Brewery Hill Road (now Field St), and the old Ellen Street.

### THE VINEYARD

These old Grenache vines have grown for 90 years on a classic contoured hill with a south facing aspect. They were bush vines with their thick trunks and sprawling arms until a few years ago when they were lifted up and put on a trellis wire to keep them ripening evenly as they grow older. The soil profile is a light loam over some clay and then deep limestone. The vines are hand pruned and hand picked for the highest quality fruit.

### VINTAGE CONDITIONS

The winter of 2015 was cold and relatively dry, with July and August being quite low rainfalls. In November we had warm and still weather which made ideal conditions for the grapes to set. We then moved into a hot and very dry period leading into February and the vines started to show a bit of stress. Then we had a very beneficial rain event pouring 32mm into the soil, which freshened the vines without any disease issues. The crop levels were up on previous years across the region, but the flavours are concentrated and showing lots of ageing potential.

### COLOUR AND AROMA<sup>1</sup>

Deep plum red. This wine has aromatics of raspberry and red fruits with a hint of herbs.

### PALATE<sup>1</sup>

Old vine concentration. Luscious plum flavours, complex spice and savoury fruits are underpinned by gamey tones and hints of chocolate. Delicate vanilla oak, and fine tannins finish an approachable wine.

### CELLARING POTENTIAL

This wine is made to enjoy upon release, however it is expected that it will continue to give excellent flavours at 3 to 7 years of age, assuming satisfactory cellaring conditions.

### TECHNICAL NOTES

Varietal composition: Grenache (100%)

Region (GI): McLaren Vale

Winemaker: Andrew Jericho & Mark Maxwell

Oak maturation: 14 months in seasoned French oak

Alc: 15.4%

TA: 5.8 g/L

pH: 3.44

