



# Estate Range

# Four Roads Grenache 2018



## Vintage Conditions

The grape quality for the 2018 harvest was formed by having a good wet season in 2017, but a dry season ensuing, which prevents excessive vigour or disease problems. Summer was unusually dry, there was as little as 10mm of rain from 1st of January to mid-April.

Favourable summer ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. The good condition of fruit going into the winery allowed winemakers the freedom to give unrushed care for the fermentation period.

Crop yields were 15-20% down on Vintage 2017 compared to average.

## Colour & Aroma

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

## Palate

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.

## Pairing

chicken, lime cave mushrooms,  
paprika  
[maxwellwines.com.au/restaurant](http://maxwellwines.com.au/restaurant)

## Technical Notes

### Varietal Composition:

Grenache 100%

### Region (GI):

McLaren Vale

### Oak Maturation:

15 months in old oak.

### Alcohol:

14.5% Alc./Vol.

### TA:

6.4g/L

### pH:

3.48

### Winemakers:

Kate Petering  
& Mark Maxwell

### Winemaker comments:

Vineyards harvested in sections, which were vinified separately. The three sections only came together when blended for bottling.