



MAXWELL TASTING NOTE

Estate Range

Four Roads Grenache 2018



Vintage Conditions

The winter of 2016 was very wet, with Pedler Creek flooding into some of our lower lying vineyards, a once in a decade event which refreshes the soils, allowing salts to be flushed away. From August to early January conditions were quite dry, allowing healthy restrained growth across the estate and average crop levels have resulted in high quality grapes. After many years of earlier starts to harvest, 2017 went back to the predictable 1st of March.

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

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.

MAXWELL-MADE.

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