



MAXWELL TASTING NOTE

Estate Range

Four Roads Grenache 2019



Vintage Conditions

McLaren Vale's 2019 vintage was low yielding but of a very high quality. A very dry winter and a cool spring resulted in poor budburst and flowering around October. Then in December we experienced some amazing wind gusts, which damaged some of the newly formed bunches. Then followed a heat wave which continued to reduce the crop levels. Lower yields do have the benefit of increasing colour density and structure, so although the tonnes are less than most previous years the quality is very good.

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

Venison, macadamia, cherry.

Technical Notes

Varietal Composition:

Grenache 100%

Region (GI):

McLaren Vale

Oak Maturation:

12-15 months in old oak.

Alcohol:

14.0% Alc./Vol.

TA:

6.1g/L

pH:

3.38

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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