

Estate Range

Four Roads Grenache 2020



Vintage Conditions

The start of the 2020 vintage was drier than average with rainfall 20% below average, a benefit being low disease risk. In late November, we had a very hot day followed by strong gusty winds, which reduced the crop by up to 50%. The vines then endured a hot December, but relief came in January, with a period of a 12 days straight of a perfect 30 degrees.

Welcome rain came in early February, which helped to freshen the leaves prior to harvest. The result has been wines of intense & fresh fruit flavours and bright colour, but only half the volume of a normal year.

Colour & Aroma

Bright red. This wine has aromatics of fresh raspberry and red fruits with a sprinkling of Mediterranean herbs.

Pairing

Venison, macadamia, cherry.

Palate

Old vine elegance from vines planted in 1928.

Bright red fruits of raspberry & redcurrant, layers of spice, wrapped up in silky tannins.

Savoury oak spice from aging in only 4+ year-old french oak, with a long & mellow finish.

Technical Notes

Varietal Composition:

Grenache 100%

Region (GI): McLaren Vale Oak Maturation:

12-15 months in old oak (4+ years)

Alcohol:

14.0% Alc./Vol.

TA: 5.5g/L

pH:

3.51

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.