



FRESCA

Grenache 2022

The Name

We were looking for a name that reflected an early, easy drinking red that had not been in barrel and so had fresh youthful charm. The word Fresca ticked the box as it is Spanish for “fresh”.

Vintage Conditions

McLaren Vale’s 2022 vintage will be recorded as one of the great years for the region, and though volume was down, flavours, colour and structure are all brilliant. The region was in excellent balance, especially compared to Eastern Australia which suffered at the hands of La Niña with excessive rainfall & flooding. After a predictably wet Winter, we progressed through a mild Spring with warm, sunny periods. At the end of November, we had a cold snap with rain & winds gusting over 100km/hour, which removed some emerging vine flowers, reducing the available number of bunches. Summer was excellent with warm, dry conditions & no 40°C days, and was followed by a perfect, warm Autumn, with harvesting starting a little later compared to recent years.

Colour & Aroma

Fruit forward, luscious red fruits, palate full but light.

Palate

Fresh, bright, red Grenache fruits, with some subtle spices and some savoury overtones.

For a delightful summer wine, serve chilled.

Reviews

91 Points | Wine Orbit | Sam Kim | February 23

"It's joyful and fragrant, showing red cherry, raspberry, floral and subtle spice notes, followed by a finely expressed palate delivering juicy fruit flavours with bright acidity and polished tannins, offering delightful drinking."

Pairing

Venison, cherry, saltbush.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Grenache 100%	McLaren Vale	12.5% Alc./Vol.
Residual Sugar	TA	pH
1.50g/L	6.3g/L	3.42

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

Having seen no oak, the generosity of fruit and freshness of the style is best appreciated in its youth.