



# FRESCA

## Grenache 2023

### 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

The 2023 vintage will be remembered by many as a challenging year in the vineyard, especially during Spring with regular rain events causing increased disease pressure. Fortunately, McLaren Vale’s vicinity to the ocean prevailed with sea breezes and lower rainfall than other regions reducing the mildew outbreaks. The cool spring gave way to a mild summer and long ripening period which allowed fruit to reach optimum ripeness with lower alcohol levels. Vintage began 2-3 weeks later than a ‘normal’ vintage, with yields lower than average. The slow ripening and cool temperatures provided perfect natural acidity in whites with fantastic colour in reds.

### Colour & Aroma

Vibrant red fruits, rose petal and cherry.

### Palate

Medium bodied, fresh raspberry and cherry, hints of dried spice and citrus pith. Silky/feathery tannins that soften when wine is chilled.

### Pairing

Spicy chicken

### Technical Notes

Varietal Composition	Region (GI)	Alcohol
Grenache 100%	McLaren Vale	12.5% Alc./Vol.
Residual Sugar	TA	pH
3.5g/L	5.38g/L	3.41

### Winemakers

Kate Petering  
Mark Maxwell

### Winemaking Notes

Fruit picked early to retain freshness, brightness and vibrancy. Bottled early to make for a youthful wine to drink chilled.