



Four Roads Grenache 2022

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

Bright ruby red. Aromas of raspberry, florals and bramble.

Palate

Delicate red fruits of raspberry and cherry, silky fine-grained tannins and layers of flavour. Leads through to a lovely earthy spice, supported by fine natural acidity.

Pairing

Twice cooked pork belly, smoked eel broth with daikon, ginger and furikake

Reviews

93 Points | The Wine Front | Campbell Mattinson

This is an excellent release of Maxwell Four Roads Grenache. It's lively, it has substance, it has length and it has spread. It tastes of red berries and sweet spice, it has an earthen aspect, and it has a red licorice side. Tannin is very nicely played; the wine has excellent shape. Factor in the price and you're looking at a very attractive proposition here..

93 Points | James Suckling | Ned Goodwin

The craftsmanship here is on the upward trajectory. Clunk a few years ago. Class, today. Delicious grenache devoid of pretense. Kirsch, pomegranate molasses and aniseed, with a waft of regional menthol and dried thyme across the back end. The tannins, a firm enough spindle that binds, compresses, releases and corrals any excess of fruit. Lovely drinking, barely nudging full-weight. Drink or hold.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Grenache 100%	McLaren Vale	14.0% Alc./Vol.
Residual Sugar	TA	pH
2.52g/L	5.9g/L	3.42

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

12 - 15 months maturation in old French oak.
Cellaring Potential 8-10 years.