



Four Roads Grenache 2023

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

Bright ruby red. Aromas of raspberry, florals and a violet spice undertone.

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 tannins and balanced natural acidity.

Pairing

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

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Grenache 100%	McLaren Vale	14.0% Alc./Vol.
Residual Sugar	TA	pH
2.08g/L	6.3g/L	3.02

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

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