



# Grenache Blanc

## 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 straw/green. Citrus, nashi pear, fresh cut granny smith apple.

### Palate

Citrus and pear flavours follow from the nose through to the palate. Lees stirring gives palate weight and texture, balanced with crisp acidity and brightness of fruit forward aromatics and flavours

### Pairing

Fresh oyster with pepper and finely chopped parsley.

### Reviews

92 Points | The Wine Front | Campbell Mattinson | December 23

*Noticeably fruity and appreciably dry. Nice combination. It tastes of nashi pear and green apples though there are notes of pebbles and honey in there too. Basically, it's lively up front and sophisticated down back. That's a good combination too. It works.*

92 Points | James Suckling.com | Ned Goodwin | December 23

*This has become better, pronouncing the trend of better McLaren Vale producers to champion the right sort of varieties in the right places. Spot-on aromas of quince, pistachio and salty preserved lemon. A little too much talc and zesty acidity for my liking, but this well wrought wine is on the right path. It could use more weight, phenolics and textural amplitude, but otherwise delicious. Drink or hold.*

### Technical Notes

#### Varietal Composition

Grenache Blanc 100%

#### Region (GI)

McLaren Vale  
Estate grown

#### Alcohol

12% Alc./Vol.

#### Residual Sugar

0.6g/L

#### TA

6.12g/L

#### pH

3.20

#### Winemakers

Kate Petering  
Mark Maxwell

#### Winemaking Notes

Fermented and matured in old French oak for 7 months. Grenache Blanc picked and cold pressed. Lees stirred fortnightly to build, texture and complexity.