



# Tiers of Wisdom 2024

## The Name

Our 1928 Grenache is made up of 39 terraced rows following the contour of the hill which naturally creates variations in the topography and geology. Sandy loam soils at the bottom and limestone at the top. By harvesting this block in smaller sections depending on their topography and vinifying separately we can showcase the nuances within the different tiers and appreciate its nearing-100 years of wisdom.

## Vintage Conditions

The September 23/24 season began with a wet and windy spring, continuing rain into summer that saturated soil moisture levels. A precise approach to our spray program prevented any disease issues. February and March provided perfect conditions, with mild days and nights allowing fruit to ripen beautifully. Vintage started in mid-February, with the majority of blocks harvested in March, marking a return to the new norm.

We saw below-average yields in most varieties and aided by the vigour from a wet spring, the vines achieved ideal maturity. A short heat wave lasting three days at 37 degrees brought the harvest to a peak with our last grapes being picked in the third week of March. Overall, the season has provided white wines with good acidity and flavour, and an elegance in the reds.

## Colour & Aroma

Perfumed. Crushed raspberries, bramble, violet florals, hints of pepper.

## Palate

Medium bodied, red fruits – strawberries, raspberries, brambly mixed spice and white pepper follow through. Layers of complexity in every mouthful. Bright acidity, minerality and silky tannins all in check and well balanced.

## Pairing

Roasted Duck with a radicchio, witlof and nashi pear salad.

## Technical Notes

| Varietal Composition | Region (GI)  | Alcohol         |
|----------------------|--------------|-----------------|
| Grenache 100%        | McLaren Vale | 13.8% Alc./Vol. |
| Residual Sugar       | TA           | pH              |
| 2.45g/L              | 5.9g/L       | 3.40            |

## Winemakers

Kate Petering  
Mark Maxwell

## Winemaking Notes

Small parcels from our old vine (1928 planted) Grenache were hand harvested, vinified separately with approx. 15% whole bunch. After 6 months maturation in old French oak, a rigorous barrel selection created the final blend.