



Grenache Blanc

2024

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

Clear straw yellow. Aromas of white blossom, pithy citrus, lashings of stone fruit - think white peach/nectarine.

Palate

Lovely bright acidity, lemon balm, fennel and stonefruits. Lush, round texture giving length. Hints of mixed spice/white pepper and a saline minerality.

Pairing

Natural Oysters, fresh lime & mignonette sauce.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Grenache Blanc 100%	McLaren Vale Estate grown	13% Alc./Vol.

Residual Sugar	TA	pH
2.3g/L	6.1g/L	3.27

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

Grapes harvested in cool morning, pressed off skins to ferment in old French Oak for a couple of months. Lees stirred fortnightly to build, texture and complexity. Wine was then transferred to stainless for a further three months lees stirring in tank in preparation for bottling.