# **MECKLEN**



## 2019 Shiraz Grenache

#### History of the vineyard

The Grenache for this wine was sourced from a single vineyard which is **over 100yrs old** and sits in an elevated section of the Cockatoo Valley sub-region of the Barossa Valley. The vines are dry grown and have an ideal cooler Southeast aspect. Soils are deep friable brown-loam.

The Shiraz was harvested from our family estate vineyard on gentle slopes of an elevated section of the Gomersal sub-region of the Barossa Valley at an altitude of 230 metres. Planted in 2001, the Shiraz vines are over 20 years old, and the soils are ideal well-structured and free-draining red clay-loams.

#### **Harvest Date**

Shiraz harvested 1<sup>st</sup> March 2019. Grenache harvested 18<sup>th</sup> March 2019.

#### Winemaking

The Grenache bunches were hand harvested only after repeated berry tasting in the vineyard to ensure flavour ripeness. The grapes were crushed at the winery, stalks removed, and the resulting must was fermented on skins for 5-7 days to extract ideal colour and tannin.

The Shiraz was machine harvested and then crushed, destemmed and fermented separately on skins for at least 7 days to

extract colour and tannin.

As soon as each wine was fermented dry, both Grenache and Shiraz wines were transferred to barrel separately to undergo malolactic fermentation. Each wine was then aged in new and seasoned French and American oak barrels for 9-12 months before being prepared for bottling.

The final blend is 51% Shiraz and 49% Grenache.





#### **Bottling Date**

23rd January, 2020

#### Wine description

- Colour: deep brick-red colour with purple hues.
- Aroma: fresh plum and dark cherry fruit
- Taste: generous dark fruit flavours with soft ripe tannins and subtle toasty oak

#### Wine analysis

- Alcohol 14.6% v/v

Acid: 6.9 g/lpH: 3.49

## **Cellaring**

Attractive drinking now and will improve over the next 2-3 years

#### **Preparation**

Can be slightly chilled, ideal at 12-15°C

## Pairing with food

- Seared tuna with spice
- Also great pre-dinner with matured cheese, prosciutto, and fresh ciabatta bread