

MECKLEN

2021 'Old Vine' 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.

Harvest Date

8th March, 2021

Winemaking

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

As soon as the wine was fermented dry, it was transferred to barrel to undergo malolactic fermentation. The wine was then aged in new and seasoned French oak barrels for 9-12 months before being prepared for bottling.



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Bottling date

18th February, 2022

Wine description

- Colour: Deep garnet colour with fresh purple hue
- Aroma: lifted aromatics of black cherry, star anise and strawberry,
- Taste: fresh cherry and spice with a hint of cinnamon oak.
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Wine analysis (alcohol, acid, pH)

- Alcohol: 14.7%v/v
- Acid: 6.2 g/l
- pH: 3.68

Cellaring

Delicious drinking now and over the next 3-5 Years

Preparation

Slightly chilled at 12-15°C

Pairing with food

- A delicious pre dinner drink with soft cheese, olives, jamon, and ciabatta bread
- Also perfect with Italian pasta and white meat dishes

