

# MECKLEN



## 2021 Grenache Shiraz

### History of the vineyard

The Grenache 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 grown on gentle slopes of an elevated section of Gomersal sub-region of the Barossa Valley, 230 metres above sea level. Planted in 2001 on own roots, the Shiraz vines are over 20 years old, and the soils are ideal well-structured and free draining red clay-loams.

### Harvest Date

Grenache harvested 8<sup>th</sup> March, 2021.

Shiraz harvested 27<sup>th</sup> 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.

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 67% Grenache and 33% Shiraz.



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## **Bottling Date:**

18<sup>th</sup> February, 2022.

## **Wine description**

- Colour: Red-brick colour with vibrant fresh purple hues
- Aroma: attractive fresh aromatics of black cherry, blueberry and rose petal
- Taste: the fresh cherry flavours follow through to the palate with fine ripe tannins and soft cinnamon oak.

## **Wine analysis**

- Alcohol 14.5% v/v
- Acid: 6.3 g/l
- pH: 3.71

## **Cellaring**

Delicious drinking now and over the next 3-5 Years

## **Preparation**

Ideally chill briefly and serve at 12-15°C

## **Pairing with food**

- Seared tuna with spice
- Equally tasty when paired with duck, chicken, or quail.

