



## Frederick Stevenson

2021

# 'PIÑATA' DRY RED

Red Wine | Barossa Valley - Australia



### Stats

**Grapes:** 55% Cinsault - 21% Grenache  
- 16% Syrah - 8% Mourvèdre

**Vineyard:** Ahrens Vineyard  
(Cinsault/Syrah) - Stockwell

Vineyard (Grenache) - Hoffman  
Vineyard (Grenache/Mourvèdre)

**Vine Age:** 12-years-old (Cinsault) -  
80+years-old (Grenache) - 60-  
yearsold (Syrah) - 25-years-old  
(Mourvèdre)

**Soil Type:** Sand over yellow clay  
(Ahrens) - Sand over loam  
(Stockwell) - Sandy clay (Hoffman)

**Viticulture:** Certified Biodynamic  
(Ahrens) - Practicing organic  
(Stockwell/Hoffman)

**Fermentation:** Native - open top,  
stainless steel (primarily destemmed  
with 25% of the Grenache  
wholecluster)

**Skin Contact:** : 14 days (Cinsault) - 21  
days (remaining ferments)

**Aging:** 2-3 months in neutral 228L  
and 500L French barrels

**Alcohol:** 12%

**pH:** 3.67

**Total Acidity:** 5.2 g/L

**Total SO2:** 45 ppm

**Total Production:** 799 cases

### About

The Barossa isn't exactly known for bright, airy, 'crunchy' reds, but Steve Crawford is looking to rewrite that narrative. This vintage primarily hails from two certified biodynamic vineyards: 'Ahrens Vineyard' in sandy Vine Vale, a bit of old vine Grenache from 'Stockwell Vineyard' in Light Pass and the 'Hoffman Vineyard' in Ebenezer and a touch of Mourvèdre from latter. The wine is meant for immediate pleasure - kind of a business card or brochure in what can be expected for the other Barossa Releases of the year. It started as a lighter nod to Cote du Rhône blends and has continued in providing a bit more interest than the average quaffing rhone blend. As Cinsault gets more established in the vineyard it can play a more leading hand - lower alcohol, pomegranate like acidity, powdery / fine tannins. Grenache provides a bit of pallet volume, softness and sweeter notes on the nose. Syrah a bit of pepper and tannin with the Mourvèdre comes a little herbal / more complex notes. Piñata - smash it!

The fruit was all hand-picked and primarily destemmed (about a quarter of the Grenache was fermented whole-cluster). The wine fermented separately in open-top fermenters without any additions and once dry was gently pressed, with only the free run juice, being sent to a mixture of 228L and 500L French barrels. The wine aged for only 10-12 weeks, depending on the barrel where the blends are then determined. It is then racked to tank and bottled without fining or filtration and just a small addition of sulfur.

### Tasting Note

The Barossa may not be known for light, smashable red wines but this is definitely that wine. It has a vibrant fruit profile of sour cherries, pomegranate, and orange zest. Give this a chill and experience the magic.