



Worlds Apart

2021

'BLEWITT SPRINGS'

Grenache | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Grenache
Vineyard: Endersby Vineyard - Blewitt Springs
Vine Age: 60-80-years-old
Soil Type: Ancient sand dune
Viticulture: Practicing organic – dry farmed
Fermentation: Native – small plastic fermenters (75-85% whole-cluster)
Skin Contact: 7-24 days
Aging: 9 months in neutral 500L demi-muid
Alcohol: 11.4%
pH: 3.4
Total Acidity: 6 g/L
Total SO₂: 55 ppm
Total Production: 225 cases

Reviews

The Wine Front | 94 points
James Suckling | 94 points

About

Most talk about the Pinosity of Grenache and many wax poetically about it. Rarely does it deliver though and those that are lauded for being 'warm-climate Pinot Noir' tend to look like Pinot Noir, but those of many of the Lompoc Wine Ghetto in the mid-aughts. Nothing wrong with those wines at all, but they resemble Pinot Noir on steroids more than the nuanced and elegant Pinot Noirs that are generally favored. All that being said...Louis simply nails this wine in the light, crunchy expression of sandy soil Grenache (also an overrated marketingism if the wines aren't made well) but with fragrant, floral, and nuanced weightless character.

The fruit was hand-harvested from a 60+-year-old block and fermented almost entirely whole-bunch in small, open-top plastic fermenters. Fermentation was carried out without any manipulation and after about 5-6 days Louis did a bit of manual hand plunging to break up the berries and do a very light daily extraction. After a period ranging from a week to three, the lots were pressed to old French 500L barrels for maturation. The wine aged on the gross lees for nine months without any lees stirring and was then racked to tank to settle naturally. The wine was bottled without fining or filtration and just a small sulfur addition.

Tasting Note

Bright red. Alluring, pinot-like aromas of fresh red flowers, cardamom dusted-red berries, rose oil, touches of green peppercorns, blood orange, and a distant touch of gum tree. The palate is tight and focuses with zesty raspberry and bitter cherry flavors that put on weight in the glass while maintaining vivacity. The texture is fine with lace-like tannins and high-toned acidity that guides toward a penetrating and memorable finish.