

Worlds Apart

2024

'BLEWITT SPRINGS'

Grenache | McLaren Vale - Australia


NATURAL


VEGAN

Stats

Grapes: 100% Grenache
Vineyard: Brini Vineyard - Blewitt Springs
Vine Age: 100+-years-old
Soil Type: Ancient sand dune
Viticulture: Sustainable – dry farmed
Fermentation: Native – open-top stainless-steel (30% whole-cluster)
Skin Contact: 14 days
Aging: 10 months in neutral French oak
Alcohol: 13.9%
pH: 3.53
Total Acidity: 4.9 g/L
Total SO2: 63 ppm
Total Production: 70 cases

About

Most wax poetically about the 'Pinosity' of Grenache. Rarely do wines deliver, but Louis simply nails this one in the light, crunchy expression of Grenache. After taking a year off, the first cuvée he ever made is back. The Brini Vineyard is one of the iconic Grenache sites in McLaren Vale, with century-old bush vines planted in sand. Here, the fruit is very late ripening with a strong influence from the Adelaide Hills rather than the sea, meaning cold nights and good acidity and concentration of flavor.

The fruit was hand-harvested and fermented 30% whole-bunch in an open-top stainless-steel fermenter. 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 14 days, the wine was pressed to old French 500L barrels for maturation on the gross lees (no battonage) for 10 months. It was then bottled with a coarse filtration and dosage of sulfur. No fining.

Tasting Note

Bright red with a pinot-like lift. Rose, blood orange, cardamom, and a flick of green pepper arise on the nose. Snappy raspberry and bitter cherry ride fine tannins and zippy acid to a long, vivid finish. Wild but precise.