

Frederick Stevenson

²⁰¹⁹ **'PIÑATA' DRY RED**

Barossa Valley - Australia



About

The Barossa isn't exactly known for bright, airy, 'crunchy' reds, but Steve Crawford is looking to rewrite that narrative. The 'guts' of this wine read like a vineyard supergroup: Cinsault/Mourvèdre/Syrah from the certified biodyanmic 'Ahrens Vineyard' in Vine Vale, organically farmed Grenache from the 'Hongell Vineyard' in Krondorf and certified biodynamic Grenache & Mourvèdre from 'Hoffman Vineyard' in Ebenezer. 2019 was a vintage of extremes, with much of it unfortunately being quite hot and dry, reducing yields and accelerating the harvest date by nearly a month. This wine used to be Cinsault and Syrah in equal proportions providing the light and dark side of the force, with a little Mourvèdre and Grenache as a supporting cast. Due to the early vintage, this was always going to be Cinsault dominant.

The fruit was all hand-picked and primarily destemmed (a portion of the Grenache was fermented whole-cluster). The wine fermented naturally in open-top fermenters 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

"Game meat and bloody whiffs, violets, sweet earth and red berries. Palate is similar, spicy and chewy, almost tactile peppery character, light dry burr of tannin to finish. This is to be guzzled with impunity – a wicked, detailed, young and fresh red but with enough depth and interest to keep you at it. Brilliant wine; outrageously good for the bucks." – Mike Bennie



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Stats

Grapes: 49.6% Cinsault - 21.6% Grenache - 17.8% Syrah - 11% Mourvèdre Vineyard: Ahrens Vineyard (Cinsault/Mourvèdre/Syrah) -Hongell Vineyard (Grenache) -Hoffman Vineyard (Grenache & Mourvèdre) Vine Age: 8-10-years-old (Cinsault) -Average: 80-years-old (Grenache) -35-years-old (Syrah) - 20-years-old (Mourvèdre) Soil Type: Sandy over yellow clay (Ahrens Vineyard) - Biscay clay (Hongell Vineyard) – Sandy clay (Ebenezer Vineyard) Viticulture: Certified Biodynamic (except Hongell Grenache, practicing organic) Fermentation: Native - open top, stainless steel (primarily destemmed with 25% of the Grenache wholecluster) Skin Contact: 14-21 days Aging: 2-3 months in neutral 228L and 500L French barrels pH: 3.73 Total Acidity: 6.1 g/L Total SO2: 47 ppm Total Production: 405 cases