

# Greenock Creek

VINEYARD & CELLARS

## Cornerstone Grenache 2018

Harvested from our approximately 90 year-old vineyard at Marananga. Soil profile is shallow sandy soil over flint and quartz.

### COLOUR

Cherry red with blueberry hues.

### AROMA

Raspberries and red currants with hints of white pepper and strawberry blossoms.

### TASTE

Juicy and generous. The vibrant red berried fruits are at the fore with supporting layers of sweet kitchen spices and rhubarb stems providing vibrancy to the mid palate. The oak is playing a supporting role, framing the mineral/stonewashed tannin profile that creates a creamy balance to the wine.

### REGION

Barossa Valley, Marananga sub-region.

### GRAPE VARIETIES

Grenache.

### VINEYARDS

Roennfeldt Road vineyard

### WINEMAKING

Hand harvested and de-stemmed without being crushed. Fermented in concrete open fermenters for 7-10 days with 4 pump overs to maintain a fermentation temperature of 20-22°C. Drained and pressed through our wooden basket press before being transferred into seasoned oak for 15 months. Bottled un-fined and un-filtered.

### VINTAGE CONDITION

The 2018 vintage saw consistent winter and spring rains that facilitated an average fruit set with open bunches. During ripening the weather was warm and dry, resulting in smaller berries with intense colour development. The wines have strong tannin structure and intensity of fruit that will allow them to age for many years.

### ALCOHOL BY VOLUME

16.5%.

### ENJOY WITH

Creamy chicken dishes and pork stir fry.

### IDEAL DRINKING WINDOW

2-5 years from release but drinking well for 6+ years.

### ROBERT PARKER'S

94 points in 2006

93 points in 2007

