



2024 Tempranillo Grenache

Vegan friendly & Gluten Free

Vineyard

A blend of heritage and youth. Tempranillo from Block 19, planted in 1974 on an 850mm cordon, brings depth and structure. Grenache from Block 4, planted in 2019 on a higher 1.2–1.35m cordon that allows year-round grazing, adds vibrant fruit and lift. Together, 75% Tempranillo and 25% Grenache create a wine that balances old-vine complexity with youthful energy.

Winemaking

Handpicked from our estate vineyard, the Tempranillo and Grenache were destemmed and fermented separately in stainless steel to preserve fruit purity. The wines then matured for eight months in 10% new French oak puncheons, gaining subtle spice without losing varietal character. After maturation, the parcels were blended and bottled unfiltered, and with minimal sulphur to reflect the authenticity of their origins.

Vintage

The 2024 vintage in McLaren Vale brought sharp contrasts: a dry spring, the wettest summer since 2002, then hot, dry conditions with a February heatwave. These shifts compressed the harvest, creating an intense and fast-paced season, yet the fruit proved resilient. Whites show excellent balance, with Fiano a highlight, while Tempranillo and Grenache lead the reds. Grenache produced above-average yields with tight bunches and strong structure, while Tempranillo delivered vibrant fruit and fine tannins. Overall, the vintage is marked by both power and elegance, a reflection of the region's adaptability and skill.

Characteristics

Colour: Medium Ruby.

Aroma: Blueberries, cranberries.

Palate: A vibrant burst of blueberries and cranberries, with an undercurrent of earthy depth and a subtle hint of cola. A chalky, soft tannin defines the palate, leading to a long, rich finish where a distinct minerality leaves a lasting impression.

Food Pairing: This wine would marry perfectly with a Paella!

Cellaring: Drink now or see the complexity develop over the next 8 years.

Technical Details

Residual Sugar: Dry (<1 g/L)

TA: 4.9g/L

Free SO₂: 30ppm

Alcohol: 14%

PH: 3.56

Total SO₂: 70ppm

