



WAKEFIELD

# Jaraman

AUSTRALIA'S ICONIC WINE REGIONS PROVIDE EXTRAORDINARY DIVERSITY. WITH THE JARAMAN RANGE WE SEARCH FOR PARCELS OF EXTRAORDINARY FRUIT TO CRAFT WINES THAT SHOWCASE THEIR DISTINCTIVE REGIONAL CHARACTERISTICS AND STYLE.

## GRENACHE 2018

### REGION

McLaren Vale 68%, Barossa Valley 32%.

### VINTAGE CONDITIONS

In McLaren Vale, the 2018 vintage is being touted as producing wines of excellent quality. The previous wet season set the vines up to be lush and healthy through the early part of this season and that boded well as the conditions throughout summer and into vintage were unusually dry. Favourable conditions ensued leading to perfect mild days and cool nights, perfect for harvest.

In the Barossa Valley, the growing season started off well, with higher than average winter rainfall, however, spring rainfall was below average and the dry weather continued into December although flowering and fruit set progressed well. January and February were warm and dry again, with very warm temperatures in February slowing down the pace of ripening. With summer rainfall down on average, growers with access to water, soil moisture monitoring, good irrigation management and healthy soils experienced less vine stress and subsequently delivered excellent quality fruit with wonderful flavour development.

### COLOUR

At release, the wine has a crimson red colour with dark rose hue to the edge.

### NOSE

There is an enticing perfume of black cherry and raspberry along with hints of white pepper and underlying Christmas spice.

### PALATE

This is a juicy, medium-bodied wine with flavours of raspberry, white pepper and earthy spice. Lingering fine tannins provide a sensation almost akin to spicy dried ginger on the back palate. The finish is both graceful and delectable.

### OAK MATURATION

Older American oak barrels were selected and the wine matured for only 11 months in barrel to preserve the wonderful fruit profile and medium bodied nature of the wine.

### CELLARING NOTES

Crafted for immediate enjoyment but will cellar under ideal conditions for between 3 to 5 years.

### TECHNICAL DETAILS

Alcohol	14.5%	Acid	5.88 g/litre
PH	3.50	Residual Sugar	0.50 g/litre

