

*“The 2019 vintage was early, hectic and dry. McLaren Vale yields were significantly down, but the resulting Grenache combines delicacy with fruit power.”*

Andrew ‘Ox’ Hardy, Winemaker.

# OX HARDY

McLAREN VALE

VINTAGE 2019  
MCLAREN VALE  
GRENACHE

## BACKGROUND

The fruit for the 2019 Grenache was grown on Robert Natale’s vineyard on Schuller Road, Blewitt Springs. These old, bush-vines are grown without irrigation and consistently yield high-quality fruit. The vines were in remarkable condition for such a dry season and Robert hand picked the crop himself on the 6<sup>th</sup> of March, 2019.

## WINEMAKING

After harvest the fruit was transported to the winery for processing. Approximately five hundred kilograms of whole bunched, hand selected grapes were placed in the bottom of a two tonne fermenter, while the balance of the fruit was destemmed and crushed, topping up the first fermenter, and filling a second. Seeded with Melody yeast, the fermenters were hand plunged three times a day for fifteen days.

At sugar dryness each fermenter was emptied and the pressed off skins. The two batches were kept separate first in tank, and then in older French oak barriques and hogsheads. Both batches spent just over six months in barrel before being blended and bottled in October 2019.

<b>Winemaker</b>	Andrew Hardy
<b>Appellation</b>	Blewitt Springs, McLaren Vale
<b>Variety</b>	Grenache 100%
<b>Vintage</b>	Harvested on 6 <sup>th</sup> March, 2019. Sustainable viticulture practices
<b>Colour</b>	Clear, bright , light crimson purple.
<b>Aroma</b>	Crisp and lively florals, roses and lavender. Red berries, a touch of cinnamon and strawberry, with a hint of spicy stalk.
<b>Palate</b>	Juicy, opulent red fruits and a lovely warming spice. Sweet, bright cherries compliment soft, abundant chalky tannins. Great length of flavour.
<b>Wine Analysis</b>	Alc: 14.5%    RS: 0.25 g/L    TA: 5.5 g/L    pH: 3.54

