

OX HARDY

2020 MCLAREN VALE GRENACHE

BACKGROUND

The fruit for the 2020 Grenache was selected from three separate blocks in Blewitt Springs and McLaren Flat - the Natale, DogRidge and Conté vineyards. These old bush vine blocks are dry grown and yield high quality fruit that displays structure and complexity. The fruit was hand picked on 10th and 11th March in beautiful Autumn weather and arrived at the winery in outstanding condition.

WINEMAKING

The fruit from the three vineyards was processed separately. The Natale and Conté parcels had just over 10% whole bunches placed in the bottom of the fermenters, with the balance of the fruit destemmed and crushed on top. The DogRidge parcel was destemmed and crushed. All fermenters were seeded with Melody yeast. The whole bunch ferments were hand plunged three times per day, and the DogRidge ferment was pumped over twice per day. Sugar dryness was reached after 12 days on skins and the fermenters were emptied and pressed off skins. The two whole bunch ferments were blended, and the wines were pumped in to older French oak barriques and hogsheads. The wines spent just over 6 months in oak before final blending and bottling on 12th November.

WINEMAKER	Andrew Hardy
APPELLATION	McLaren Vale
VARIETY	Grenache
VINTAGE	2020
COLOUR	Clear, bright , light crimson purple.
AROMA	Crisp and lively florals, roses and lavender. Red berries, a touch of cinnamon and strawberry, with a hint of spicy stalk.
PALATE	Juicy, opulent red fruits and a lovely warming spice. Sweet, bright cherries compliment soft, abundant chalky tannins. Great length of flavour.

