

DUKE RESERVE

2018 GRENACHE



Named after Maurice Duke, Kevin's maternal Grandfather, who lived 3km as the crow flies from the Kilikanoon cellar door. Maurice was a grape grower, orchardist and apiarist. The first ever Duke Grenache was made in 2004, hailing from dry grown vineyards in the prestigious sub-appellation of Watervale. The low yielding, old vines that form the backbone of the wine were first planted in the 1940's. to Grenache in Australia since 1980's having returned to favour with Australian consumers.

PLACE

Clare Valley - Very much a sentimental favourite, the Duke is carefully composed from two single Grenache vineyards in Watervale, aged 72 and 78 years respectively. Both vineyards dry farmed, hand pruned and hand harvested.

Our grapes are grown on Ngadjuri country.

VINTAGE CONDITIONS

With a cool and dry growing season, ideal rainfall in early January quenched the vines' thirst and filled out the bunches. The full bunches were able to ripen and develop complex flavours over the long cooler summer. These ideal conditions made it a delight for hand harvesting in late April.

WINEMAKING

Parcels selected for power and elegance were destemmed and crushed into small open fermenters where they were held on skins for an extended period to integrate flavour, colour and tannin. Basket pressed to seasoned French oak Puncheons and Hogsheads for 16 months allowed for gentle development and the accumulation of complexity.

COLOUR

Bright, rich red with a ruby hue tautology.

NOSE

Ripe red fruits and white plum and underpinned by savoury forest fruits notes.

PALATE

Dark and plush forest fruit lies at the core of this wine. Silken tannins gently coat the palate and linger on the finish, in tune with the persistent flavours of raspberry compote and subtle oak. The balance of crisp acidity and natural tannin produces a medium bodied wine that retains a firm structure that will continue to develop complexity with time.

TECHNICAL

Alcohol: 14.5%
Acidity: 5.6 g/L

WINEMAKER

Peter Warr & Kirby
Graudins
Last Tasted:
25th June 2021

CELLARING

Now until 2026

AWARDS

