

DUKE RESERVE 2019 GRENACHE



Maurice Duke 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 vines that form the backbone of the wine were first planted in the 1940's.

PLACE

Water Vale, Clare Valley - from the Estate vineyard and family-grower owned vineyards of the sub region.

Our grapes are grown on Ngadjuri country.

VINTAGE CONDITIONS

With a warm and dry growing season, the small berries ripened and concentrated through the season. These ideal conditions for intense and classic style Grenache were embraced with the fruit being picked in late March and early April.

WINEMAKING

Parcels selected for concentration and brightness were destemmed and crushed into small open fermenters where they were held on skins for an extended period to intensify flavours, colour and tannin. Basket pressed to seasoned French oak Hogsheads, the wine matured for 16 months before racking and bottling.

COLOUR

Bright, rich red with a ruby hue tautology.

NOSE

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

PALATE

Classic dark and brooding forest fruits fill the core of this wine. Dusty fine tannin gently run the length of the pallet and linger on the finish. The persistent flavours of raspberry compote and subtle oak are finely intertwined. The balance of crisp acidity and natural tannin produces a medium bodied wine that will age gracefully for many years to come.

TECHNICAL

Alcohol: 14.5%
Acidity: 5.6 g/L

WINEMAKER

Peter Warr
Last Tasted: 25th
October 2024

CELLARING

Now until 2028

AWARDS

