

PRODIGAL

2022 GRENACHE



Like the story of the prodigal son who returned to his family, welcomed with opened arms, such is the return of Grenache to the consciousness and palates of wine lovers around the world. Grenache has long been a workhorse variety in Australian wine. Originally planted to produce fortified wine, Grenaches renaissance as a desired table wine continues. Prodigal Grenache was one of the first four wines made back in 1997 and sourced from a single vineyard in Leasingham.

PLACE

Sourced wholly from the sub-region of Watervale, Clare Valley.

Our grapes are grown on Ngadjuri country.

VINTAGE CONDITIONS

A dry, cool autumn in 2021 lead into good winter rains. Above average spring falls gave way to a very cool, dry summer of 2022. These conditions slowed the ripening of the grapes, resulting in full flavours and good natural acidities. Overall conditions were reminiscent of those seen a decade ago, ideal for the variety making it a rare vintage where quantity is good, and quality exceptional.

WINEMAKING

Grenache from old, low-yielding, dry grown vineyards within the Watervale sub-region of the Clare Valley were vinified separately, and gently basket pressed. The parcels remained separate until the final wine was assembled. Maturation in a selection of seasoned French oak puncheons for nine months provides a softness and elegance to the plush velvety palate.

COLOUR

Deep cherry red.

NOSE

Fresh red berry compote and soft spice notes.

PALATE

Rich and enveloping, the wine fills the palate whilst remaining light and fresh. Flavours of fresh tart raspberry are bright and supported by a core of darker berries and plum. Silky tannins that hint at the seamless French oak add further to the length as the softly dissolve on the satisfied finish.

TECHNICAL

Alcohol: 14.0%
Acidity: 5.1 g/L

WINEMAKER

Peter Warr
Last Tasted:
16th October 2023

CELLARING

Now until 2035