

PRODIGAL

2023 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, Grenache's 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

Regenerating winter rainfall paired with mild conditions formed the basis of an ideal growing season. The mild temperatures saw flowering occurring as usual, but the persistent cooler spring days resulted in a slower ripening. This allowed the vines to undertake veraison and develop rich and intense flavours at a lower sugar concentration, slowly maturing to peak ripeness and exceptional quality.

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 strawberry and raspberry notes are lifted by vibrant violet aromas

PALATE

Smooth and balanced, flavours of grenadine and blueberries evolve with notes of Turkish Delight and cinnamon. This medium bodied wine flows softly across the palate as the natural acidity lifts the wine. A raspberry compote flavour lingers, leaving a long and fresh finish.

TECHNICAL

Alcohol: 14.0%
Acidity: 5.7 g/L

WINEMAKER

Peter Warr
Last Tasted:
02/06/2025

CELLARING

Now until 2030

AWARDS

