

PRODIGAL

2024 GRENACHE



Like the story of the prodigal son who returned to his family, 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 and was originally planted to produce fortified wine. The Grenache renaissance as a desired table wine continues. Prodigal Grenache was one of the first four wines made back in 1997 by Kilikanoon 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

Welcomed winter rains in 2023 well prepared the vines for a long 2024 season. An early spring warm snap gave way to a cool, dry summer in 2024. These conditions slowed the ripening of the grapes. With the later picking days in the cooler conditions, the grapes were rich in flavours and held their bright natural acidities. These factors were ideal for the variety, creating the perfect setting for a superb vintage.

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

Crimson garnet that carries all the way through the hue.

NOSE

Dark stewed berries aromas are lifted by soft floral scents.

PALATE

Soft and smooth, this medium bodied wine flows across the palate. Flavours of light brown spice are integrated seamlessly with oak and earthy tones that give way to a juicy and lush red mulberry flavour. The finish is carried by the flavour and is lengthened by the natural acidity.

TECHNICAL

Alcohol: 14.0%
Acidity: 5.8 g/L

WINEMAKER

Peter Warr
Last Tasted:
30/07/2026

CELLARING

Now until 2032

AWARDS

