



2016 GiGi Grenache Rose

2016 vintage

McLaren Vale experienced good winter rains during 2015. Spring and summer were warm and dry, with good sea breezes and cool nights which supported light yields of full flavoured fruit. The Grenache was hand picked in early March 2016, at 12.5 Baume to capture red fruit flavours and high natural acid.

the winemaking

GiGi is a blend of 87% Grenache and 13% Mourvedre.

1.0 tonne of Grenache was lightly crushed and left on skins for 24 hours to extract colour and flavour. The juice was then basket pressed and fermented 'wild' (no yeast additions) at 20⁰ C.

100 litres of free run Mourvedre was blended with the Grenache after primary fermentation. The wine was left on fine lees in seasoned French oak barrels for nine months to support MLF and add texture.

No fining and minimal filtration was used. The wine was racked and bottled in December 2016. 65 cases were produced.

Tasting: With a pink hue and spicy red berry nose, the Grenache provides strawberry flavours, here combined with spicy Mourvedre.

The early picked vibrant fruit has texture and zest and is perfect served chilled with lighter styled spicy cuisine.

Analysis: Alcohol/Volume 13.5% T/A 6.6 g/l PH: 3.4

RRP: \$19