

## GRENACHE

### Vintage

2018

### Variety

Grenache 100%

### Region

Whites Valley, McLaren Vale

### Age of Vines

73 years

### Harvest Date

12 March 2018

### Technical Details

Alc: 14%, pH: 3.62 GF: 0.7g/L

# Cooter & Cooter

### Vintage Notes

Grown with minimal inputs on our Whites Valley vineyard, McLaren Vale.

A wet winter in 2017 set the vines up well for the growing season.

Summer and early Autumn were unusually dry, keeping disease pressure low. Favourable summer ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. This translated to a very civilised vintage, with all fruit coming into the winery in outstanding condition and manageable fashion.

### Vinification

Dry grown, hand-picked, de-stemmed and wild fermented in open fermenters for 11 days. Approximately 20% underwent whole bunch fermentation.

Carefully selected seasoned French oak was used to mature and integrate for 10 months. Bottled unfiltered and unfined.

### Tasting Notes

A bright and refreshing expression of McLaren Vale Grenache. Light and bright. Loads of red summer berries. Some whole bunch characters shine through, highlighting the perfume and adding complexity. Soft tannins give rise to a lingering finish.

