

2024 LIGHT RED

Estate young vines grown in loam over clay in the Willunga foothills.
Certified organic & biodynamic.



VINTAGE NOTES

The lead up to the 2024 vintage progressed with distinct weather changes and challenges. The growing season began with dry spells and cool nights contrasted by warm days. Spring brought high winds during flowering, affecting crop levels. Significant summer rains arrived in December and January, leading to a notably dry vintage. A heatwave in March, with four consecutive days above 37 degrees Celsius, added further intensity to the season. Despite these trials, the lighter crop ultimately allowed us to carefully manage our fruit intake, proving to be a blessing in disguise.

WINEMAKING NOTES

100% estate-grown certified organic and biodynamic fruit from the Willunga foothills. Hand-picked with approximately 15% whole bunch fermentation. Fermented with indigenous yeast and no additions with the exception of sulphur. Malolactic fermentation and remaining *élevage* took place in stainless steel.

TASTING NOTES

Colour Light, bright cherry red

Bouquet Lifted bouquet of juicy cherries and summer red berries, pomegranate, and rosehip

Palate Punchy cherries and red berries continue to shine through the palate, augmented by lively, crisp acidity. Clever tannins make this an incredibly approachable drink-now style. Enjoy slightly chilled or as is.

TECHNICAL DETAILS

Variety	Grenache 100%
Harvest Date	28 March 2024
Oak Treatment	N/A
Analysis	Alc: 13.5%, pH: 3.48, TA: 5.7g/L, GF: 0.94g/L
Bottled	27 August 2024 (253 dozen produced)