CIMICKY GRENACHE

VINTAGE:	2025
VARIETAL:	Grenache
REGION:	Barossa Valley
VITICULTURE:	The Barossa Valley is home to some wonderful old vines of Grenache. Initially planted for fortified wines, they are finding a new lease of life under the current interest being shown in lighter, fresher red styles that are perfect for drinking cool (around 14°C) in our warm climate. In 2025,we sourced our Grenache from two vineyards in the northern Barossa region: one in Ebenezer and one on the border of Greenock and Moppa.
VINIFICATION:	Hand-picked grapes were cooled before 20% were added to a fermenter, with the balance de-stemmed and lightly crushed on top. After three days cool maceration, the must was inoculated and fermented at moderate temperatures over 7 days and then left for an additional 5 days for further skin-maceration to extract and soften the fruit tannins. Gently pressed and matured in seasoned 2- and 3-year old hogsheads for 7 months before bottling.
ALCOHOL:	14.3%
CELLARING:	Best enjoyed now and over the next three years.
TASTING NOTES:	The bright, translucent ruby hue is typical of the younger and fresher Grenache wines now being made in the region. Its aromas are vibrant, featuring a hint of amaro bitters, with fresh roses, cranberries, and pomegranates. The palate is quite firmly structured, with tight acidity and a savoury textured tannin finish that adds depth. This wine may be enjoyed upon release but has the depth of extract to age gracefully for up to 10 years. Best enjoyed when served cooled to around 14°C to bring out its fresh, bright fruit flavours.

BAROSSA VALLEY
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