

CURATOR WINE CO

Curator Wine Co Barossa Valley Grenache

The Vineyard

Site location: Seppeltsfield

Planted: early 1900's

Soil: Heavy, dense dark brown. Loam over clay soil lashings of quartzite spread throughout.

The Winemaking

Handpicked with 20% whole bunch at the bottom of an open fermenter and then whole berries on top. Fermented for 12 days then pressed to only seasoned French oak where malolactic fermentation occurred naturally. Racked and returned to this same neutral oak post MLF completion for 6 months of storage, then prior to bottling blended to tank for a month to settle, bottled unfiltered and unfiltered (Vegan Friendly).

Wine Reviews

93 points - Halliday Wine Companion

Grenache sourced from a 90-year-old vineyard in Seppeltsfield; 20% whole bunches and 12 months in old French oak hogsheads. These cats have got grenache dialled in lately. Pure raspberry, cranberry and red cherry fruit with plenty of spice and hints of dried citrus rind, exotic spice, orange blossom, cola and earth. It has lip-smacking acidity, is crunchy and bouncy and will take a chill nicely if that's your vibe.

