

SMALL VICTORIES

W I N E C O

2024 GRENACHE MATARO



STYLE vibrant, juicy and savoury

AROMA Gamey herbs with hints of musk

PALATE a delicious mix of red fruits with gamey undertones, a vibrant spice and a touch of cracked pepper giving life to the silky tannin on the finish

DRINK enjoy it now while young and fresh or enjoy happily over coming years

FOOD think roast duck ragu with pasta or pumpkin and blue cheese tarts

VINEYARD Ashmead family vineyards: Greenock @ 350m and Mengler Hill @475m

SEASON after barely enough spring rain, we lurched into the growing season in a fairly dry state. Although temperatures were mild, flowering and fruit set worked through some up and down temperatures. With a little rain to keep things going through December, the general state of mild temperatures and lack of rain remained for the best part of the ripening phase.

WINEMAKING bush vine and hill side Grenache from Greenock in was hand harvested in mid-March. We added a small whole bunch portion allowing for greater complexity and retention of the delicious musky profile of our Greenock Grenache, with a slow, steady fermentation to build the tannin profile. Mataro was harvested from Greenock in late March and fermented in cement open fermenters. Both Greenock parcels pressed to seasoned French oak for malolactic fermentation and maturation on lees prior to blending. The final blend also has a portion of Grenache from our family's Mengler Hill vineyard, harvested in early April. This adds a lovely savoury element to the Greenock fruit parcels.

MATURATION 9 months in seasoned French oak

ALC/VOL 14.5%

WINEMAKER COMMENTS we are not seeking to over complicate with winemaker influence, as the flavours really speak for themselves. Whilst the fragrance of the Grenache is obvious on the nose, the quiet, assured nature of the Mataro really plays a defining role in the palate structure. - Cheers, Jules