`Annexus` Barossa Valley Grenache 2013

Barossa Valley, South Australia, Australia





| Grape Varieties | 100% Grenache/Garnacha |
|-----------------|------------------------|
| Winemaker | John Duval |
| Closure | Screwcap |
| ABV | 14.5% |
| Acidity | 6g/L |
| Wine pH | 3.5 |
| Bottle Sizes | 75cl |
| Notes | Vegetarian, Vegan |

PRODUCER

One of the world's great winemakers, John Duval was given the 'Grange' torch by Max Schubert, the man who created Australia's most famous wine. John passed it on to his successor when he left Penfolds in 2003 to start his own label. He sources fruit from long-time friends in the Barossa, all of whom own vineyards with vines aged from 50 to 100 years old. The wines are made with minimal intervention and showcase the best of the Barossa.

VINEYARDS

Fruit for the Annexus Grenache was sourced from two very old low yielding Barossa vineyards. One lies south of Tanunda and is over 100 years old; the other is in Eden Valley and was planted in the 1860s. John obtained a small allocation from the older vineyard for the first time in 2013. A small unique blend, this wine will be made only in the best years.

VINTAGE

2013 was the first vintage for John's Annexus Grenache. 2013 was marked by a dry winter and spring leading into a warm to hot summer. In the Barossa this always means low yields and an early start to vintage.

VINIFICATION

Fermentation occurred in small open top fermenters, incorporating 20% whole bunches. The wine was 100% barrel matured for 12 months in old French oak hogsheads (300 litre barrels). Only 250 cases were made of the first vintage of this wine.

TASTING NOTES

Vibrant purple red. Perfumed red fruit aromatics are layered with complex savoury spice and charcuterie notes. Generous, rich and structured with texture, the Annexus displays an array of red fruits, plum and raspberry and impressive flavour intensity.