

MMAD Vineyard,  
**Blewitt Springs Grenache 2021**  
McLaren Vale, South Australia, Australia

**MMAD**  
VINEYARD



Grape Varieties	<b>100% Shiraz</b>
Winemaker	<b>Adam Wadewitz</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>14%</b>
Residual Sugar	<b>0.3g/L</b>
Acidity	<b>4.8g/L</b>
Wine pH	<b>3.42</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## PRODUCER

MMAD Vineyard is a partnership between Tolpuddle and Shaw + Smith's founders, Martin Shaw and Michael Hill-Smith MW, chief winemaker and CEO Adam Wadewitz and CEO David LeMire MW. MMAD was conceived as an acronym of the team's initials. For many years, this talented quartet had been searching for a site in the McLaren Vale. In early 2021 they purchased an established vineyard in Blewitt Springs, attracted by the potential of old vine Chenin Blanc, Shiraz and Grenache. Just as this team did at Tolpuddle, they have taken an existing site and, through improved viticulture, transformed it into an outstanding single vineyard.

## VINEYARDS

Located in the dress circle of Blewitt Springs, MMAD Vineyard was first planted in 1939, and the oldest Grenache blocks date from 1939. The vineyard has the fine Maslin sands found in Blewitt Springs, and is exposed to the fresh sea breezes from the south west. Below the sand is a layer of ironstone pebbles, and this combination of sand, ironstone, and cooling winds gives both perfume and structure to the wines.

## VINTAGE

The 2021 season in Blewitt Springs started with significant rainfall throughout September and October, leading to the wettest spring since 2016. This was followed by a warmer than average November which pushed flowering through quickly. December and January were mild (both below the long-term mean) and the absence of extreme heat (only a short heatwave in January), meant that the vines remained healthy and hydrated. Rain in late January (10 - 20mm) and early February (20 - 30mm), boosted soil moisture but wasn't enough to cause disease pressure. Veraison was later than average and along with a mild and dry March, contributed to a longer and slower ripening period. These lovely mild ripening conditions gave fruit with bright acidity, purity, balance, and plenty of flavour. It is hard to imagine a better season for the first MMAD vintage.

## VINIFICATION

The grapes were handpicked, mostly destemmed, and fermented as whole berries in open concrete and stainless steel. They were then aged in used (three to five years old) 500 litre puncheons. The wine was in elegeage on fine lees and was racked before bottling in June 2022.

## TASTING NOTES

Lovely mild ripening conditions gave Grenache with an intense core of red and blue fruit. The wine has purity and density, but also a lightness that belies the energy and power of the fruit. Raspberry coulis and pomegranate notes sit alongside fennel seed and cumin, and flavours continue to unfurl as the wine sits in the glass.

## AWARDS

International Wine Challenge 2023, Silver