

# Signature Series G-21

## Grenache 2021 6x75cl

### Winemaker Notes

Grapes from the southern end of McLaren Vale were fermented on skins in a combination of open and closed fermenters then matured for a short period in tank prior to bottling. This is an unoaked red wine, similar in weight and body to a young Pinot Noir, Tempranillo or Sangiovese. It should be enjoyed at least lightly chilled, which will allow its lifted aromatics and bright, breezy personality to shine.

### Vineyard

Grapes from the southern end of McLaren Vale.

### Winemaking

The grapes sourced from the southern end of McLaren Vale underwent fermentation on skins in a mix of open and closed fermenters. Afterwards, the wine was briefly aged in tanks before bottling.

### Vintage

The 2021 vintage in McLaren Vale was considered to be one of the best of the century. The season was warmer than average, with average rainfall in November, December, and January. The wines produced had a good balance of acidity and tannin, with the reds showing great depth of colour and flavour.

### Food match

Grilled and Roasted Red Meats

A lovely alternative to white or Rose for summer aperitif. Delicious with antipasti.



### Grapes

96.9% Grenache  
3.1% Shiraz

Region/Appellation  
McLaren Vale

Alcohol by volume  
14.00%

Residual Sugar  
3 g/l

pH  
3.57

Total Acidity  
5.21 g/l

Drinking Window  
2025 - 2030

### Tasting Guide

A B C D E  
Light Medium Full

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