



## Grenache Shiraz 2013

Jim Ingoldby established Ingoldby Wines in McLaren Vale in 1973. Since that Time, Ingoldby Wines have made a succession of award-winning wines in the traditional McLaren Vale style. The region is renowned for producing concentrated, full flavoured fruit, delivering red wines that are approachable in their youth with the ability to improve with time in the cellar.

Individual vineyard parcels were fermented separately in various fermenters. The parcels were pressed off skins once fermentation was completed with Shiraz parcels matured in seasoned oak to bring complexity to the blend, while the Grenache components remained in tank to bring freshness and fruit lift. Prior to blending, each component was reassessed to ensure that the right balance of lifted fruit and complexity was achieved. This balance was found using 80% Grenache and 20% Shiraz.

**Winemaker:** Kate Hongell

**Vineyard Region:** McLaren Vale

**Vintage Conditions:** 2013 vintage in McLaren Vale was once again exceptional. Good winter rainfall set the vines up with great soil moisture leading into the growing season. A hot spell in January certainly sped up ripening of the grapes, and there was a mad rush to pick at optimal maturity.

**Harvest date:** March 2013

**pH:** 3.36

**Acidity:** 6.3g/L

**Alcohol:** 14.5%

**Residual sugar:** 0.2g/L

**Bottling date:** May 2014

**Peak drinking:** Made for early drinking

**Grape variety:** 80% Grenache, 20% Shiraz

**Maturation:** 20% matured in seasoned French and American oak

**Colour:** Ruby red

**Nose:** The bouquet of this wine has lovely aromas of raspberry and chocolate, with a hint of spice.

**Palate:** Generous, with cherry stone flavours, soft tannins and a savoury finish.

