

2016 Gomas: Grenache

Technical Information

Vineyard	Region: McLaren Vale Sub Region: Seaview
Varietal	100 % Grenache
Average Age of Vines	45 years
Surface Area	0.28 ha
Soil	Sandy Loam over limestone
Exposure	North facing, 80m above sea level
Harvest	Hand Picked
Average Yields	6 tons/ha
Vineyard	Undergoing organic certification. Corner Kays And Olivers Road "The Old Piggery" block
Viticulturalist	Jim Zarella
Average Production	200 dozen
Vinification	Crush/destemmed. 28 days skin contact. Open fermentation, basket pressed. Natural yeast, no added acid, tannin or fining agents. 9 months in old French Oak.
Acidity	5.9 g/l
Alcohol	14.4% v/v
Date of bottling	February 2016
Winemakers	Angela Townsend & Andy Coppard



Tasting Notes

Nose: Red fruits, toffee apples and hazel nuts.

Palate: Juicy cherry, spice and savoury autumnal flavours.
Unashamedly made in a pinot like style. Fine tannins, dried herbs, spices and hazelnuts, finishes long.