

2016 | LOVE SYMBOL

Background:

In our beloved McLaren Vale, South Australia our maritime climes produce the picture-perfect Grenache. McLaren Vale is not only the jewel in the crown for Australian Grenache, it also the home to our very own, Peacock's Fan.

Our Peacock's Fan Grenache struts it's stuff (with it's tailfeathers in full fashion) which has become synonymous with McLaren Vale. A kaleidoscope of multi-dimensional fruit and earthy structure radiates from the glass. Exuberant plum and red berry fruits align with enveloping, soft tannins, accented with the perfumed cedary notes derived from minimal oak, of which our Grenache has matured in. The result: A wine with structure, elegance and poise. Pretty stuff, our Love Symbol!

Winemaking:

The fruit for the Love Symbol is sourced from hand tended blocks in the Blewitt Springs sub-region of McLaren Vale. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred to well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration. This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Tasting Notes:

(This is how late chairman Evans OBE made us all do it. Vale Len. Vintage 1930; Decanted 2006.)

Colour: Deep purple with royal purple hue.

Nose: Primary quality. Briary, brambly fragrances redolent of black cherry. Earthy with a whaft of violets.

Entry: Rich and soft and fragrant red fruits. Some tangy cedar and tobacco characters.

Middle Palate: Juicy round plum sweetness, tempered by the Grenache's fine tannin.

After Palate: A peacock's tail of juicy berry flavour that fans out in the mouth with rolling silky, fine grained fruit tannin.

Finish: Black tea tannin with notes of Asian spice, Damson plums and red cherry. Minutes later, the flavour still lingers.

In Summary: Though it will drinks well now, it should cellar for 5 to 7 years. It's versatility means that it can be paired with virtually any food, but especially well suited to slow-cooked meats, stews and casseroles.

Ingredients:

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- yeast nutrients.
- French and American oak barrels (new and seasoned). At the time of bottling , this wine contained:
- 82 ppm Total SO₂
- 35 ppm Free SO₂

Food Pairing:



MCLAREN VALE GRENACHE



Vital Statistics:

Varietal Blend: 100% Grenache

GI: McLaren Vale

Alcohol by Volume: 14.5%

TA: 5.55 g/L

pH: 3.48

RS: 4.4 g/L

750mL: 9330391000541 Dozen: 19330391000548

Region:

