

Vintage:
2017

Grapes:
100% Grenache

Region/Appellation:
Victoria/Pyrenees

Alcohol by Volume:
15.0%

Residual Sugar:
2.08 g/L

pH:
3.69

Total Acidity:
4.91 g/L

Vegan:
Yes

Drinking Window:
Now-2028

Certifications :



TOURNON

Landsborough Grenache
Victoria-Pyrenees

Winemaker Notes

Bright ruby red colour. Raspberries, blackberries, strawberries and spice dominate the aromas. The palate is fresh with all-spice and minerality. The finish is long with savoury tannins.

Vineyard

The Landsborough Vineyard is a contoured vineyard, high in the Landsborough Valley in the Victorian Pyrenees. At an altitude of over 400m, the vineyard is characterised by a prevailing cool southerly that allows the development of fresh acidity which is a hallmark of the vineyards fruit.

Winemaking

Handpicked in late March, at optimal ripeness, Grenache's potential relies on careful vineyard management and meticulous flavor assessment at the time of harvest. The fruit was destemmed and transferred into a stainless steel tank where it was kept cool until fermentation started naturally. A 4-5 week maceration allowed for maximum color and the tannins to soften. The wine was aged in concrete tanks for 12 months.

Food Match

Pair with leg of lamb, game terrines, mushrooms.

Serving Temperature

Serve at 15-16°

