

**'THIS CHARMING MAN'
GRENACHE 2023**

McLaren Vale, South Australia



Technical Notes

This remarkable site has vines that are 100+ years old. The entire site, high in the picturesque Clarendon sub-region of McLaren Vale, is planted entirely with dry grown bush vines and has been farmed by the same family for 3 generations. This wine is sourced from one particular block where the canopy is raised slightly higher above the ground, allowing for better air circulation and increased radiated sunlight. Hand-picked fruit was transported to the winery where 20% was retained as whole bunches to be placed on the base of a 2ton open fermenter. The fruit underwent a wild ferment and was gently hand plunged twice a day during that time. After that, the wine was pressed off, into 300 liter hogsheads, of which 20% were new French oak. A year later, the wine was racked from there to bottle - unfiltered and unfined.

About this Wine

A Sense of Place is something that many winemakers talk about but it's a tricky concept to get across to anyone who has not visited the region or who knows the people involved. In many ways, the "new world" Sense of Place echoes the old world notion of Terroir where the effects of soil, site, aspect, climate and tradition all come to bear on the eventual character and quality of the wine - lending it a unique personality. On a beautiful hillside in the Clarendon sub-region of McLaren Vale, three generations of the Smart family have devoted their lives to Grenache. Decades have passed where precious few valued their crop and yet they endured. That this remarkable vineyard has survived, is all due to Bernard Smart, and this wine pays homage to this charming man.

UPC CODE: 8 58441 00696 5

Wine Analysis

Varietal: 100% Grenache
Alcohol: 14.5%
Total Acidity: 5.58 g/l
pH: 3.43
Residual Sugar: 1 g/l
SO2: 89 mg/l

✓ **VEGAN FRIENDLY**
✓ **SUSTAINABLE**
✗ **ORGANIC**
✗ **BIODYNAMIC**

Vintage Conditions

The third in a series of La Niña influenced vintages, 2023 was perhaps the most extreme. In an erratic season, the consistent theme was of cooler than average temperatures and wet weather periods during the ripening period. Yields varied massively from site to site and this meant for massive variations in ripening periods and more detailed vineyard work than ever before. The lack of intense heat resulted in one of the latest seasons on record and the wines made display elegance, brilliant aromatics and supreme balance.

Tasting Note

This wine displays muscular yet elegant silky black fruits couple with deep, rich, warming spices, hints of violet, mineral and black cherry

Scores/Reviews

98 pts	Halliday Wine Companion
96 pts	Wine Advocate
96 pts	James Suckling
96 pts	The Real Review
95 pts	Wine Enthusiast
94 pts	Wine Front

