



KAY BROTHERS

McLaren Vale

Tasting Notes



Basket Pressed Grenache 2014



We hand harvested 12.4 tonnes Grenache on the 18th March 2014. The grapes were cold soaked for 4 days prior to fermentation to extract colour and flavour. Then open fermented and hand plunged with 15 days on skins prior to traditional basket pressing. The wine was matured for 9 months in French oak puncheons which varied in age from 1 – 5 years.

The 2014 vintage began with good winter and spring rainfall which provided the vines with a nice healthy canopy. Windy conditions during flowering and a nasty hail storm meant yields were low. A warm start to summer was met by 59 mm of rain in February, following this; final ripening conditions were cool allowing delicate flavours to develop slowly, producing finely balanced wines.

Colour: Bright red-garnet.

Nose: Lifted aromatics of rose petals, Morello cherry and musk.

Palate: Juicy red berry fruits, cherry, black olive. Fine grained tannins provide structure and great length.

KAY BROTHERS AMERY VINEYARDS

ESTABLISHED 1890

TRADITIONAL PREMIUM MCLAREN VALE WINES