

RICCA TERRA

GRENACHE BLANC

— VARIETAL —

Grenache Blanc is common white grape variety grown in the south of France.

— THE STORY —

We are committed to investing in Mediterranean grape varieties and discovering how best they suit our region. We are excited by their unique qualities, ability to adapt to our climate, and of course their drinkability! Possibly one of the first Grenache Blancs to be produced in Australia, this amazing grape variety is suited to warm, dry climates. While a relatively new grape variety to Australia, it will no doubt turn heads as it produces a wine with rich aromas and palate weight.

— TECHNICAL STUFF —

Viticulture: While a common grape variety in the south of France, Grenache Blanc is a newcomer to Australia. With one vintage under our belt, we continue to learn more about this grape variety every day. It's early days however, it seems Grenache Blanc vines love the warm growing conditions of the Riverland - the berry size is large and the bunches loose. One observation is the rapid ripening process when the grapes reach 12.5 Baume. Within one week the Baume level had risen by 1.5 Baume (this is potentially an impact of seasonal conditions, young vines or crop load).

The vineyard is hand pruned and hand harvested.

Winemaking: Grapes were hand harvested at 13.5. Baume, and the fermentation assisted with the inoculation of yeast to ensure a trouble-free conversion of grape sugars to alcohol. The fermentation occurred in old French oak along with lees stirring, which elevated the complexity of this wine.

The objective is to make a wine that had good mouth feel and length, which we achieved for our first release. The acid drive, like many other Ricca Terra white wines, was not the core focus of making the Grenache Blanc.

Alc/Vol: 13.4%



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