



LANDHAUS

Driven by Desire

Wisdom + Intellect + Nature + Emotion

CLASSICS GRENACHE

VINEYARDS

The grapes come from three different districts in the Barossa Valley which are Ebenezer, Kalimna and Moppa, where mainly the soil is a sandy loam over yellow and red clay. The soil type allows the development of rich fruit flavours and ripe tannins. The vineyards are between 50 to 70 years old. The yield was 1.5 tons to the acre.

WINEMAKING

The fruit for the Grenache is fermented on skins for 7 to 8 days at a cool temperature to enhance the pure berry fruit. The wine is then pressed and undergoes partial barrel fermentation. A natural malolactic fermentation is completed before the wine is racked.

OAK TREATMENT

The Grenache spent 16 months in: 100% 2-4 Year Old French Oak.

TASTING NOTES

The Grenache exhibits aromas of fresh raspberries, violets, lavender and spice. The palate shows weight and richness with a complex array of red berry fruits, fresh herbs, and savoury spice flavours. The texture is silky and mouth filling with lively acid and fine tannins providing great balance and structure. Outstanding wine.



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