



## TASTING NOTE



### 2017 Casa Rossa "ANIMA" RESERVE

#### GRENACHE

This 2017 Casa Rossa Anima Reserve Grenache is reflective of a growing season that produced quite specific wines from the Barossa region.

From the totally dry grown, non tilled, non sprayed Casa Rossa Grenache Vineyard in Lyndoch, owned by Ben Murray partner Craig Thompson, in the southern Barossa, the production of each vintage is totally dependant on the ability of the vines to survive the season to deliver the final fruit suitable to make the wine.

The vines produced ripe fruit in early March, which was hand picked, then crushed and fermented in open fermenters, cap plunged twice daily, in small fermenters. Following fermenting to dryness, the wine was left in contact with the must for an additional 16 days.

Pressed and racked directly to a mix of new and old French oak barrels for maturation for 18 months. Racked from barrel and prepared for bottling the resulting wine is a great indicator of the more classic and elegant Grenache capability from the Barossa.

Colour: Dark red, some purple notes, but a deep blood plum core. Bright garnet tones

Aroma: Lifted floral notes with some herbaceous elements. Underlying fine cedar oak and lifted spices.

Palate: This Grenache shows the lighter notes of fresh red fruits and spices, hints of white pepper balanced with the underlying soft and generous palate holding nice integrated oak notes. The length of palate and bright fresh acidity show an excellent balance of palate and nose. The finest of its type from this vineyard to date.

This wine is the epitome of small batch Grenache making, embracing the best of what this variety and region can produce.

Alc: 14.5%

Ph: 3.4

TA: 6.5g/l

Production: 70 dozen.