

DOM'S BLOCK

Single Vineyard Series

Produced by: Zerella Wines
www.zerellawines.com.au

Variety: Old Vine Grenache

Vintage: 2015

Tasting Notes:

An attractive array of red berry and spice aromas which are underpinned by a complex dried herb and savoury element. The palate is full and round with supporting tannin and natural acidity. The wine displays hallmark McLaren Vale Grenache flavours with a typical precision that is very characteristic 'Doms Block'.

Vineyard Information:

The dry grown "Dom's Block" Strout Road vineyard is home to 50 year old bush vine Grenache. Grown on deep alluvial and clay soils, these vines produce deeply coloured, alluring and vibrant style Grenache wines.

Winemaking Notes:

Hand harvested and chilled overnight to 10°C before being destemmed into small one and two tonne open top fermenters. Approximately 20% whole bunch clusters were added back to each fermenter. A cold soak period of five days occurred before being allowed to naturally warm to start fermentation. Gentle hand plunging twice daily provided for a soft and slow extraction of colour, flavour and tannin. Each fermenter reached 30°C at the end of the fermentation before being pressed off after 25 days on skins. Matured on full malo lees for 12 months in old French hogsheads before being assembled, naturally clarified and bottled without filtration.

Alcohol: 14.5%

Production: 333 six packs

Awards:

93 Points - 2018 Halliday Wine Companion

Bronze Medal - 2016 McLaren Vale Wine Show

