

THE OTHER WINE Co.



Other Places Different varieties Experimental Styles

2020 Grenache, McLaren Vale

Since day one The Other Wine Co. has championed a modern style of Australian Grenache with brightness, spice and juiciness, drawn from magnificent old vine fruit grown in sandy soils.

Climate | Dry, warm and Mediterranean.

Vineyards | Three main Blewitt Springs growers this year; all old vine material, mostly bush vine on the incredible deep sandy soils in a cooler part of the Vale. There is a beautiful interplay between the sites, with one adding lifted spice and florals, where the others lent concentration and darker fruits.

Season | The vintage threw up a number of challenges but the weather during the ripening period was extremely kind. February saw perfectly even ripening and resulted in grapes that were small, packed with flavour, and with higher than normal acidity.

Winemaking | Fruit was hand-picked and sorted before partially destemming (90% whole berry, 10% whole bunches). The different parcels were fermented separately in a mix of open wooden and concrete vats and then basket pressed. Matured in both concrete and older large format oak for 7 months, before bottling in the spring of 2020.

Nose | Dark and brooding fruit, wet stone with hints of thyme and laurel. Lifted florals and brighter fruits lingering in the wings.

Palate | Marked by fruit intensity and pristine, graphite tannins. There is depth to the palate and light and shade to the fruit. Medium bodied and textural – a beautiful balance between juiciness and structure.

Alcohol | 13.5%

Drink | Ideal drinking now and for up to another 5 years.

Led by winemaker Matt Large, The Other Wine Co. is driven to explore other regions, different varieties and experimental winemaking styles.

theotherwineco.com