



KAY BROTHERS

TASTING NOTES

125
1890-2015
YEARS OF WINE HERITAGE



PRODUCT	2016 Griffon's Key Grenache
PRODUCER	Kay Brothers Amery
COUNTRY	South Australia
REGION	McLaren Vale
GRAPE VARIETY	100 % Grenache
ALCOHOL	14.5% by volume
RESIDUAL SUGAR	2.2 g/l
pH	3.45
TOTAL ACIDITY	6.4 g/l
CASE PRODUCTION	530 x 6 packs

WINEMAKING

The 2016 vintage growing season began with a dry but cool spring. Flowering conditions were excellent therefore optimising fruit set. Mild but dry conditions continued in early summer until the 29th of January, when we received 44 mm of much welcome rain. The rain freshened canopies and kick started veraison. The final ripening period was perfect for Grenache, producing lovely even colour and flavour development in all bunches.

The vineyard has a North-Eastern exposure. Soils are shallow red sandy loam over complex Geology comprising quartz and ironstone gravels, weathered and calcareous sandstone, siltstone and limestone.

The best parcels of hand-picked Grenache were selected from the Amery vineyard. Fruit was open fermented and hand plunged for 10 days on skins, prior to traditional basket pressing in our 1928 press. The wine matured a further 10 months in aged French oak puncheons.

DESCRIPTION

Colour: Deep ruby with a violet hue.

Nose: Alluring aromas of rose petal, lavender and dark Morello cherry.

Palate: Extremely concentrated, complex and layered with rich dark fruits such as boysenberry and cherry. Astounding length provided by fine grained lingering tannin.

A powerful and seductive Grenache!

SERVING HINTS

BOTTLE SIZE 750ml