

SWAN'S FLIGHT



2004 MCLAREN VALE GRENACHE

Grenache, another grape with Rhone roots that thrives in McLaren Vale, is sought out by wine aficionados throughout Australia.

The 2004 McLaren Vale climate was perfect for ripening Grenache to its optimum while still retaining good natural acidity. The fruit was hand-harvested, crushed, and then fermented for 6 days on skins before pressing. Once the wine was settled, racked, and fined, it was transferred to 300 liter oak barrels where it matured for 18 months. At the completion of barrel maturation, the barrels were individually tasted, with the best making it into the final blend.



WINE NOTES

Appellation:	McLaren Vale
Vintage:	2004
Varietal:	100% grenache
Vineyard:	100% Bayliss Road Block
Harvest:	March, 2004
Brix:	24
Alcohol:	14.0%
Acid:	7.8 g/l
R.S.:	2.0 g/l
Aging:	18 months in oak hogsheads (300 liters)
Bottling:	September 2006

WINEMAKER'S NOTES

The 2004 grenache is ruby in color, showing hues of brick red. The bouquet is full of spicy cherry fruit, warming alcohol and oak maturation. The palate is medium bodied, fruity and well structured with integrated oak. This wine, with good acidity and tannin structure, will further improve in the bottle.

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