

## 2017 KAY BROTHERS BASKET-PRESSED GRENACHE

McLaren Vale



WINE DATA

<u>Producer</u>

Kay Brothers

Region McLaren Vale

> <u>Country</u> Australia

Wine Composition
98% Grenache,
2% Shiraz
Alcohol
14.5%
Total Acidity
5.7 G/L
pH
3.57
Residual Sugar

Case Production 788

 $0.5 \, \text{G/I}$ 

## WINEMAKING

The 2017 Basket Pressed Grenache shows a bright crimson color and a nose filled with rose petals and cherries. The palate offers rich Morello cherry and strawberry conserve, followed by soft, gentle tannins and a refreshing acidity. It is sprightly, elegant and delicious.

Vintage 2017 was set up by wonderful winter and spring rainfall, being the wettest season since 1992. This rain gave the soils and entire eco-system a much-needed flush after the dry summers of 2015 and 2016.

Bud-burst was late but flowering conditions were mild and fruit set was good. Because of the mild summer temperatures vine canopies thrived with little stress compared to most years. The final ripening period was warm with cold nights, very favorable conditions for flavor development. Setting the scene for an outstanding high-quality vintage.

## INTERESTING FACTS

Hand-harvested on April 12<sup>th</sup>, open fermented, and hand-plunged for 9 days on skins prior to putting the winery's 1928 basket press into motion.

## SERVING HINTS

This wine is great with lighter dishes such as tapas. This wine is vegan and gluten-free.