



Kay Brothers

Basket Pressed Grenache

“Highlights”

2017

- **91 – WINE ENTHUSIAST**, *August 2019*

“This wine is named in honor of the winery’s 90-year old basket press. The nose offers up heady aromas of bright cherry, red currant, clove, fresh rose petals and graphite. These follow onto the palate, where crunchy acidity and sandy, fine-grained tannins knit the bright fruit and floral flavors together.”

2016

- **90 – WINE ENTHUSIAST**, *June 2018*

“This is a solid, medium-bodied expression of the variety that McLaren Vale excels at. Aromas of ripe blue and black fruits, vanilla and cola are laced with sweet spices. The palate is lean and tightly wound from dusty tannins but with enough juicy fruit to prop them up.”

- **90 – WINE & SPIRITS**, *Feb. 2018*

“A clean, fragrant grenache with vinous power, this presents its ripe fruit in vibrant strawberry flavors. The tannins are chewy underneath, providing a base to brighten a chopped sirloin burger.”

2015

- **93 – JAMES HALLIDAY – THE AUSTRALIAN WINE COMPANION**, *Oct. 6, 2016*

“Hand-picked, 4 days cold soak, open-fermented, 15 days on skins, basket-pressed, matured in used French oak for 10 months. Good hue; a wine that borders on full-bodied territory; the fragrant red fruits of the bouquet are the drivers of the palate with morello cherry, raspberry and plum all in attendance. The usual low-key tannins make this a now or whenever/wherever style.”

- **91 – WINE ENTHUSIAST** – *Oct. 12, 2017*

“A lovely, complex example of why McLaren Vale Grenache deserves more of our attention. Like the last days of summer, this wine smells of drying flowers still on their stalks. Tart cherries, dried leaves, and medicinal herbs come through on the palate, which finishes smokey, like the dying embers of the last barbecue of the season.”

2014

- **93 – WINE & SPIRITS**, *Feb. 2017*

“This spicy, dynamic grenache has distinctive mineral tannins. They parallel the taste of the charred crust on a tomato pie, keeping the wine savory even as the wild strawberry fruit has a hint of sweetness. It’s brisk and refreshing, a versatile red to serve cellar temperature with wild mushroom pizza or something gamey, like grilled quail.”

- **92 – JAMES SUCKLING**, *Feb 13, 2016*

