

rise vineyards

Background:

Grant and Matt are two wine industry veterans and friends from opposite ends of the world (New Zealand and Scotland) who fell in love with South Australia's bucolic Clare Valley and settled there with their families.

Region:

Watervale, Clare Valley, South Australia.

Vineyard:

From a 2ha single vineyard to the south of the township of Watervale itself. The vineyard was planted in 1980 on the classic soil combination of brown to red loam over limestone.

2012 Growing Season:

The 2012 growing season was relatively mild with good spring rains encouraging healthy canopy growth. Budburst was ten days earlier than usual as was harvest itself. There were no heat spikes in the run up to picking and a 26mm rain event in early March only refreshed the vines with no disease pressure. The grapes showed intense colour and excellent flavour development, however the yields were down on average.

Winemaking:

The grapes spent ten days on their skins in temperature-controlled static fermenters and the wine was pumped over the cap daily to more gently extract colour, flavours and tannins prior to careful basket-pressing, racking, malolactic fermentation and fifteen months' maturation in a combination of new and seasoned French oak barrels.

Tasting Note:

Bursting with aromas of blackcurrant, mulberry and a hint of vanilla with juicy dark berry fruits on the palate and ripe, fine-grained tannins on the lengthy finish.

Production:

1,049 dozen. Bottled January 2014.

Analysis: pH 3.86 TA 7.25g/L Alcohol 14.0% GF 0.40g/L

Suitable for vegans and vegetarians

