

POWELL & SON

BAROSSA

2016 Brennecke Grenache

The 2016 Brennecke shows pronounced red fruits, some tart plum and supporting notes of smoked meats, and toast.

The palate is lush and profound, but firm acidity carries the flavours through to the finish.

A truly sensual wine; plush and generous through to the finish.

110 dozen produced

Varietal: 100% Grenache
Region: Barossa Valley
District: Seppeltsfield – 260 metre altitude
Aspect: East to South-Easterly facing hillside
Soil: Heavy red clays over calcareous subsoils
Vines: 115 years old
Harvest: 10th March
pH: 3.28
TA: 6.8 g/l
Alcohol: 14.5%

Vinification:

Fermented in open-top concrete vats. Pumped over twice daily.
Basket pressed, wild malolactic fermentation in barrel and matured in French oak barrique for 16 months prior to bottling without fining or filtration.



Drink now or over the next 15 - 20 years. Works well with gamey birds – duck, pheasant, pigeon.