

# LLOYD BROTHERS

## 2024 McLaren Vale Grenache

**Vintage**  
2024

**Region**  
McLaren Vale

**Grape Variety**  
100% Estate Grown  
Grenache

**Alcohol**  
13.5% alc/vol



### **Vineyard**

This Grenache is created using selectively harvested Grenache from block 8A and hand-picked bushvine Grenache from block 15 on the Lloyd Brothers McLaren Vale Estate.

### **Geology of the Adelaide Hills Estate**

Located on the Blanche Point Formation in the Eocene group which is 56 to 34 million years in age. Glauconitic, fossiliferous calcareous siltstone with Tortachilla Limestone at base.

### **Winemaking**

Grenache was selectively harvested from block 8A with whole berries remaining intact along with hand-picked Bushvine Grenache which was used as the whole bunch component in the open fermentation. Picked at modest baumes for this Nouveau style the wine was pressed off skins prior to dryness with ferment finishing in tank. The right amount of extraction is important when making this wine to allow it to have some structure but still be fresh and approachable as an earlier drinking Grenache. Vegan friendly. Less than 350 dozen produced

### **Tasting Note**

Crimson red in colour with lifted aromas of rose petals, sour cherry, red berries and herbs. The palate has layers of blueberry, cherry and fresh raspberries with some dried herbs and a hint of ginger spice on the finish. A delicious medium bodied wine that can be lightly chilled and enjoyed throughout the warmer months.

### **Food Suggestions**

Antipasto, cured meats, gourmet pizzas, chops and sausages on the BBQ.