



Winemaking/Tasting notes 'The Renegade' 2009

'The Renegade' combines three Spanish varieties of Mataro, Granache and Graciano, and the 2009 vintage delivered excellent conditions for these late ripening varieties. Looking for a vibrant fruit driven wine hours of tasting at the blending table we stumbled onto a mix that brought together the power of Mataro, elegance of Grenache and the X-factor of Graciano, a unique blend which stood out from the rest.

Deep garnet in colour, aromas full of fruit, red currents, raspberries, cherries, and spice. A rich palate with a velvety mouth feel, aged in seasoned oak for 10 months, this is a fun fruit driven wine and is made approachable from bottling to 8 years of careful cellaring.

Small batch Open Ferments - Hand Pump overs - Basket pressed - Hand plunged
Maturation - 10 months in 2nd and 3rd fill French and American Oak Hogshead Barrels.
Blending - Carefully blended using three Spanish varieties chosen for their suitability to the site specific growing and ripening conditions.

Cases Produced - 120

Alcohol 15%



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