



2014 RIEBKE GRENACHE



What's all this about?

The Riebkes planted Grenache vines two centuries back... sometime in the 1880's. Over six generations of their family have grown the stuff...it's part of their DNA...and they know as well as pretty much anyone that Grenache goes extremely well in the Barossa Valley. The dry conditions and lean soils keep yields down, concentrating flavour...and being a late ripener, Grenache typically enjoys the very best of vintage conditions, revelling in the warmth of early autumn. It seems only right that we release a Grenache that carries their family name.

Where's it from?

The dry, sandy soils of Ebenezer, out there on the rise in the north west of the Barossa Valley...blended with a good portion from Williamstown, down in the South Eastern corner of the Valley.

What's in it?

As Steve Riebke would say...100% Greenache!

How did we make it (without giving away too many secrets)?

Fermented on skins for 5-6 days in 5 tonne open fermenters with twice daily pump overs by humans with hands. Then 12 months in seasoned oak hogsheads and puncheons.

What does it smell like?

Light and dark fresh ripe red berried fruits, packed with spices of black pepper, cinnamon, nutmeg...reminiscent of Christmas cake...with savoury earthy notes

What does it taste like?

Light to medium bodied wine, generous frontal explosion of ripe light berried fruits carried by soft subtle tannins across the palate.

When will it give me pleasure?

Awesome at any time of the day served with a antipasto platter

KYM TEUSNER, WINEMAKER

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